







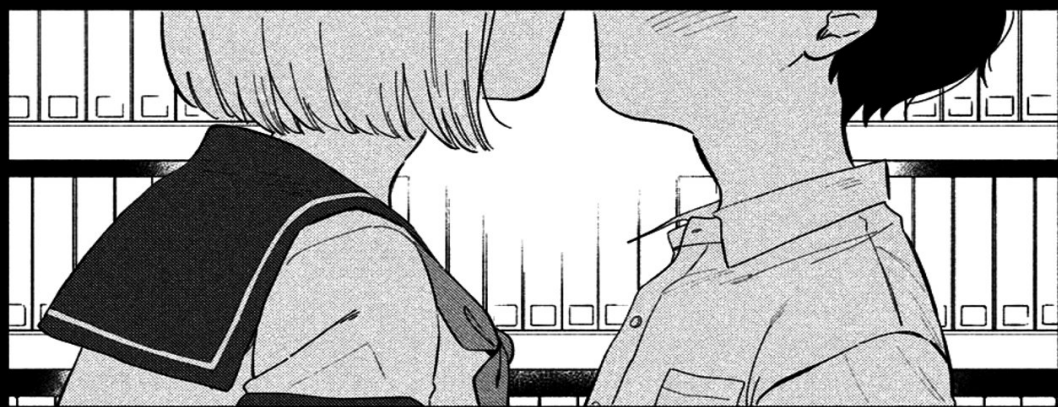
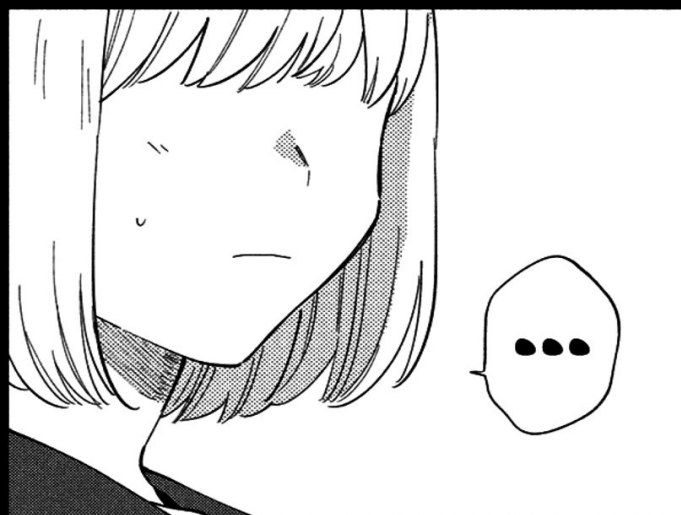
THAT
DAY...

I WAS
WITH A
SENPAI
I HAD A
CRUSH
ON.

WE WERE
WORKING AS
STUDENT LI-
BRARIANS.









UHM...



SENPAI...



DOES
THIS MEAN
YOU LIKE
ME?



ARE
WE DATING
NOW?



THEN SUMMER
BREAK STARTED,
AND WE WERE
CUT OFF FROM
EACH OTHER.

...I
GUESS.

AND
WHEN
SCHOOL
STARTED
BACK
UP...

SHE NEVER
SPOKE TO ME
AGAIN!

I GUESS THAT
STUFF HAPPENS TO
EVERYONE DURING
PUBERTY...

BEFORE I KNEW
IT, I WAS IN MY
THIRTIES...

AT THE
TIME, I FELT
SCARRED FOR
LIFE...

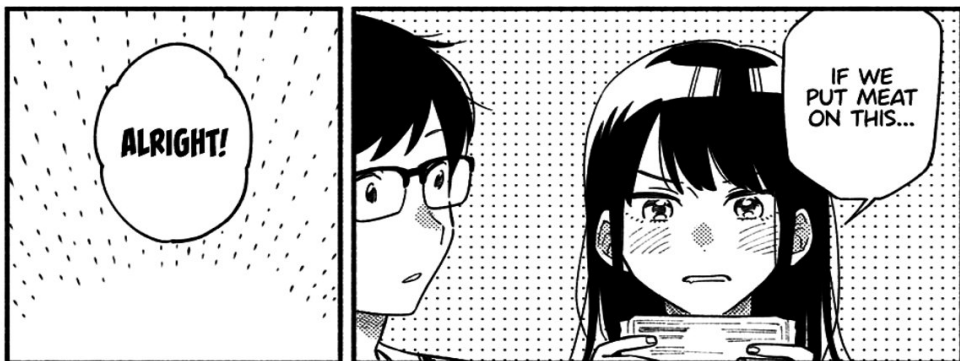
EVEN
NOW, I'M NOT
SURE HOW TO BE
INTIMATE WITH
WOMEN.

MY PLANS FOR
SUNDAY? I'M GOING
TO WATCH YOUTUBE
VIDEOS OF CAMP-
FIRES!

GLAD I'M
SINGLE!

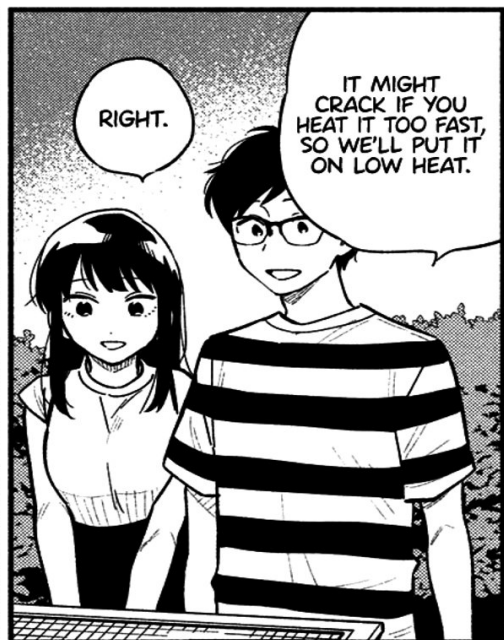
AND
NOW THIS
HAPPENED...





*As priced on the manufacturer's official website

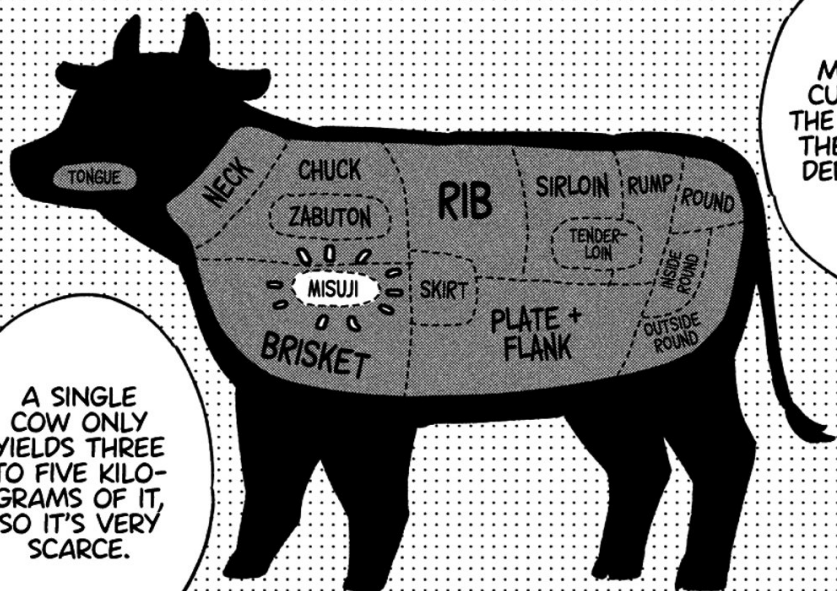




IT IS?

IT'S A
GREAT
ONE!

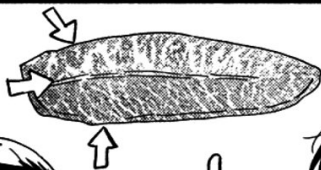
THAT'S
NOT JUST
A GOOD
QUESTION,
CHIHIRO-
SAN!



MISUJI IS
CUT FROM
THE INSIDE OF
THE SHOULDER
BLADE.

A SINGLE
COW ONLY
YIELDS THREE
TO FIVE KILO-
GRAMS OF IT,
SO IT'S VERY
SCARCE.

I
SEE!



THE NAME
MISUJI, WHICH
MEANS "THREE
MUSCLES," WAS
GIVEN BECAUSE
THERE ARE THREE
DISTINCT MUSCLES
IN THE TOP, MIDDLE
AND BOTTOM OF
THE CUT.



IT LOOKS LIKE THE PLATE HAS HEATED UP, SO IT'S TIME TO GET STARTED!

WE COULD PUT UP A POSTER OF ALL THE DIFFERENT CUTS.

YOU KNOW THIS ALL BY HEART.

I WANT TO LEARN, TOO...



WE CAN CUT IT ON THE PLATE LIKE THIS.

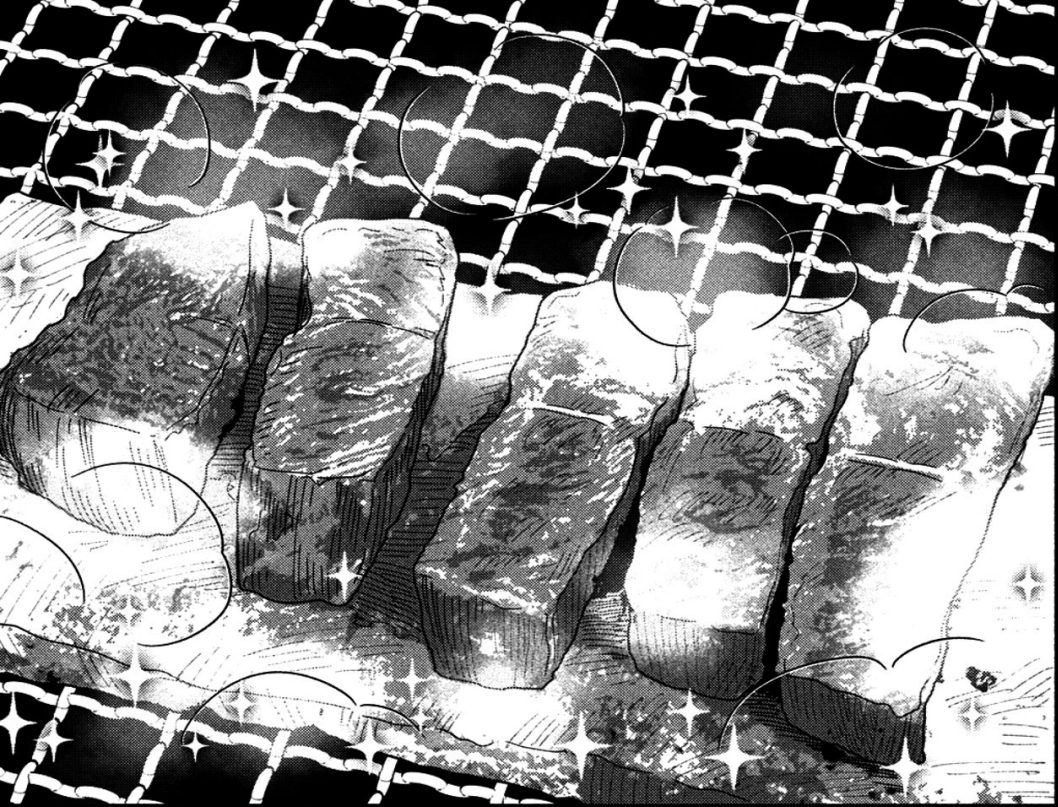
MISUJI TENDS TO BECOME VERY DRY IF YOU OVER-COOK IT,

SO IT'S OKAY IF YOU JUST LIGHTLY HEAT IT!

WELL, I DID SPLURGE A LITTLE ON TODAY'S CUT.

IT ALREADY SMELLS AMAZING...





**LET'S
DIG IN!**



IT
SMELLS SO
GOOD...

JUST LIKE
AT A FANCY
RESTAU-
RANT....!



MISUJI...!



IT TASTES
GREAT BE-
CAUSE IT'S
A THICKER
CUT.

IT
MELTS
IN MY
MOUTH...

IT HAS
SUCH A
REFINED
SALTI-
NESS!



AH,
NO...

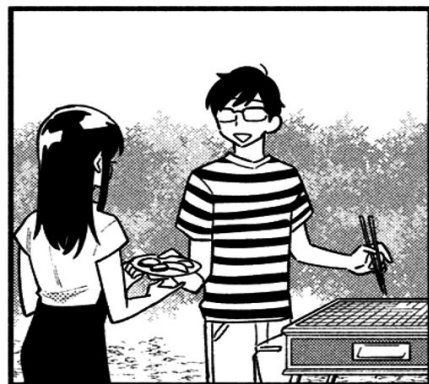
UHM...
IT'S A
PERSONAL
THING...

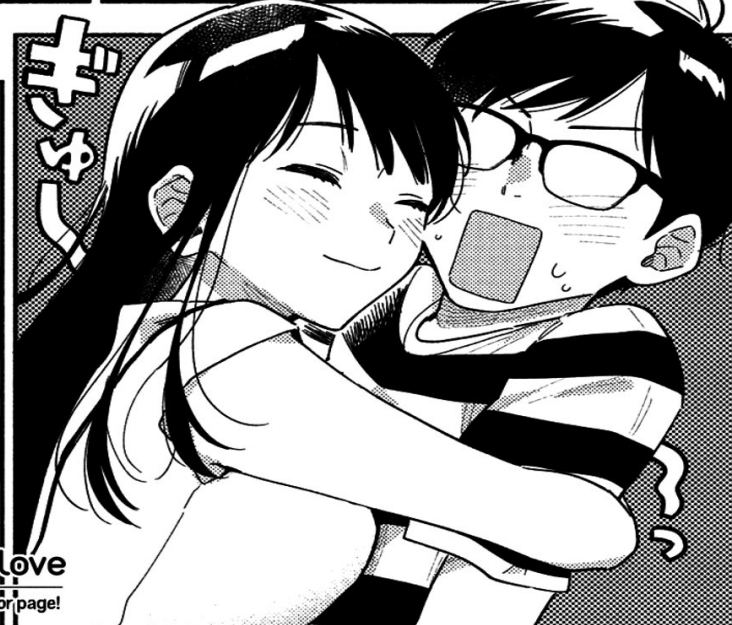
DID
SOMETHING
HAPPEN?



CHEER
YOU UP...?

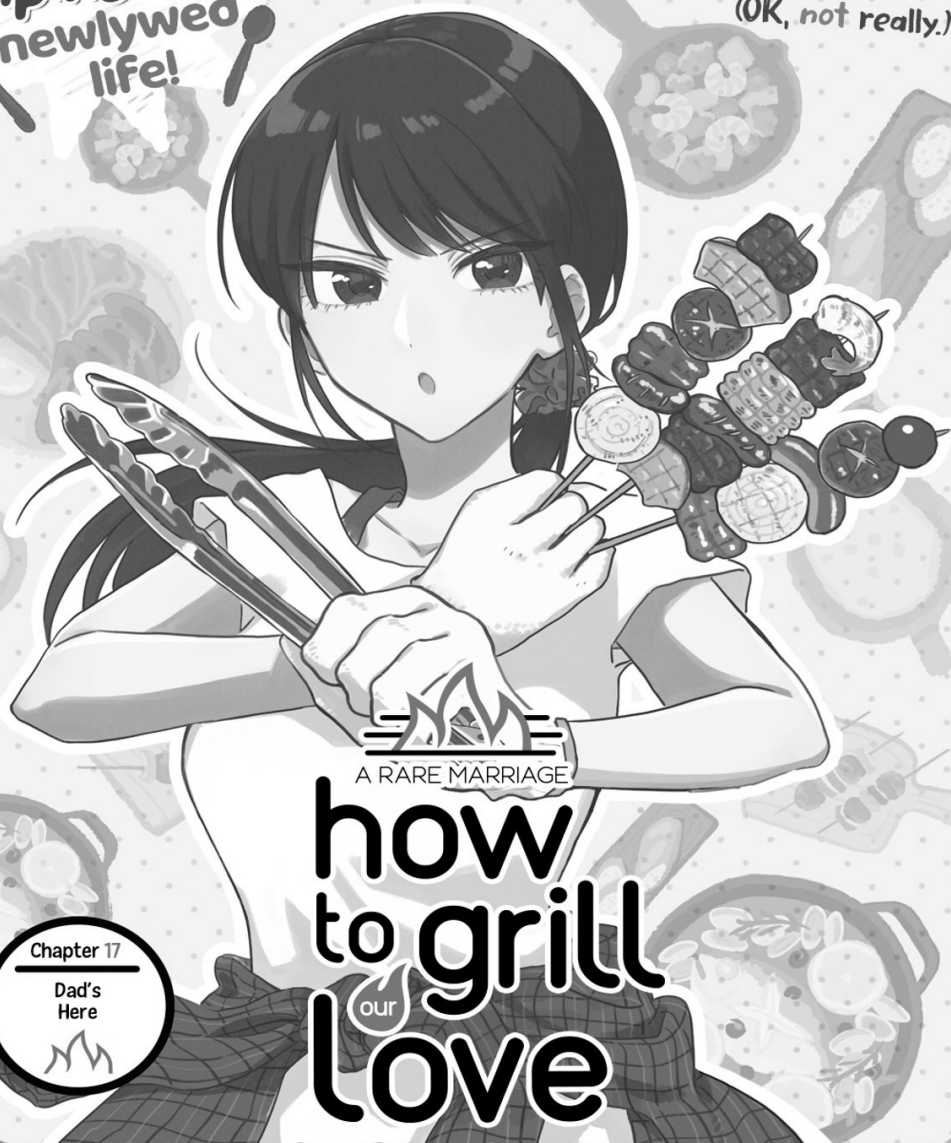
NOTHING
BETTER THAN
EATING MEAT TO
CHEER ME UP...





The piping hot
newlywed
life!

Sorry for all the PDA!
(OK, not really.)



Chapter 17

Dad's
Here









HUH!?

I'M QUIT-
TING MY JOB
AND MOVING
TO HAMA-
MATSU.

HEY,
DAD...

YOU...
WANNA GRAB
LUNCH?

NAH.

I'M
GOING TO
HAMAMATSU
AFTER THIS.

OH...



IT'S NOT
PINNED
DOWN
YET.

SO...
WHEN
ARE YOU
MOVING?



...



YEP.

LIKE...
RIGHT
NOW?



YEAH,
WE'RE
FINE.

...DO YOU
TWO GET
ALONG?



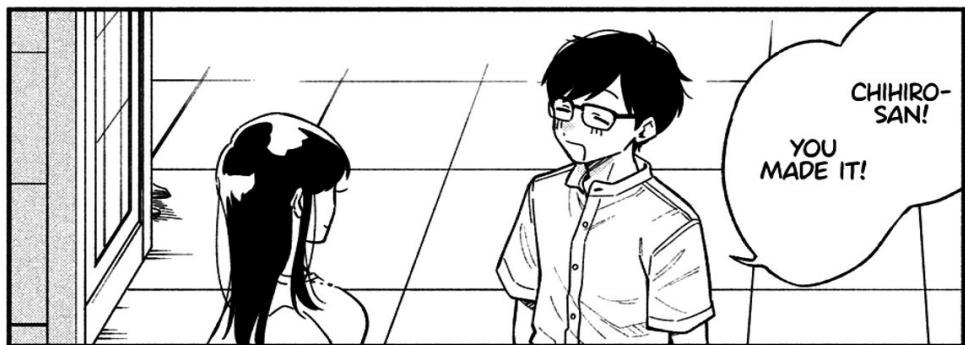
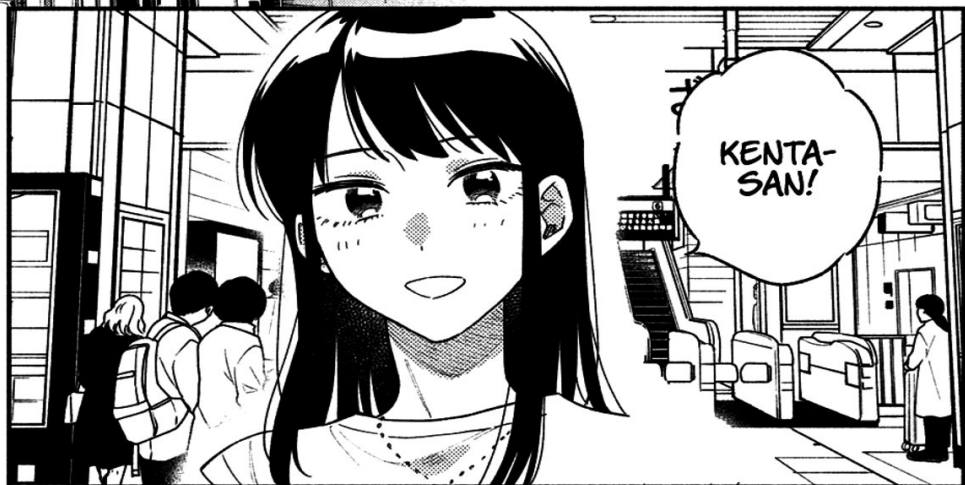
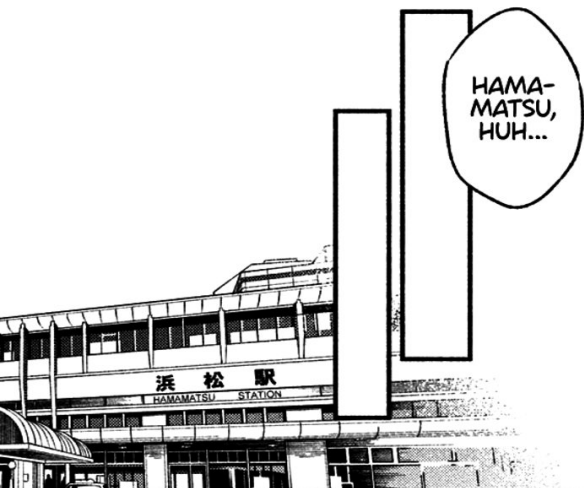
OKAY.
TAKE
CARE.

THANKS
FOR THE
COFFEE.

I
SHOULD
GO.



I
SEE...

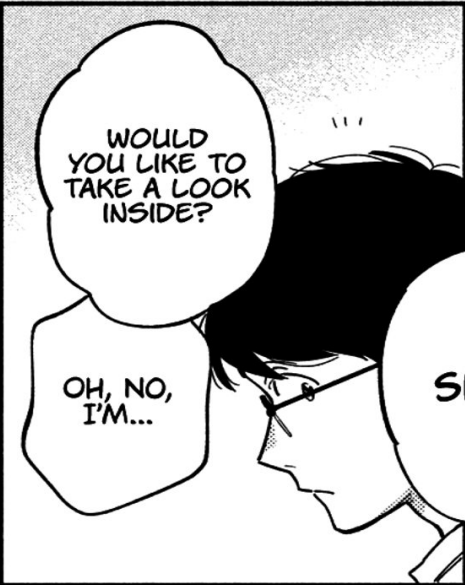




LET'S GO
PICK THEM
UP RIGHT
NOW!



THE
SHOP JUST
TOLD ME THE
RINGS ARE
READY!



WOULD
YOU LIKE TO
TAKE A LOOK
INSIDE?

OH, NO,
I'M...

SIR?

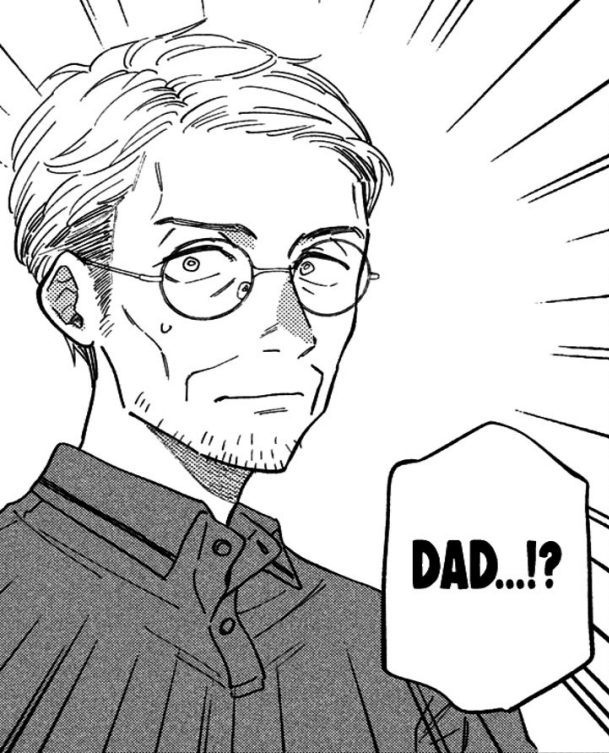


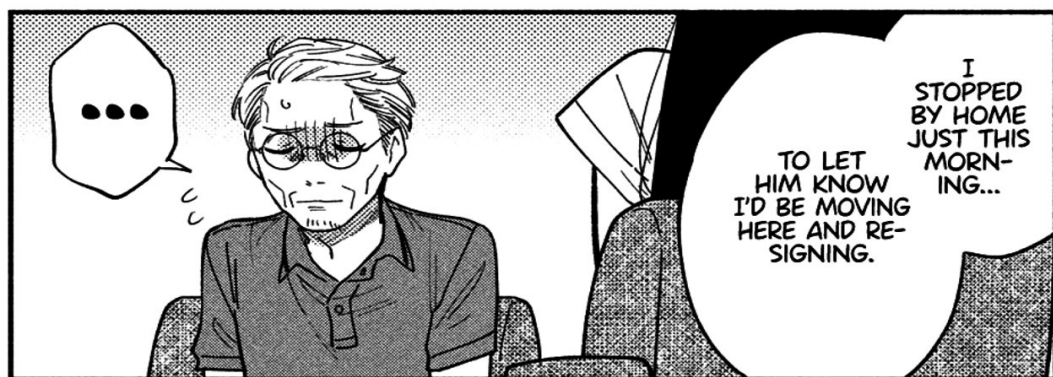
HERE'S THE
AUTHENTICITY
CARD...

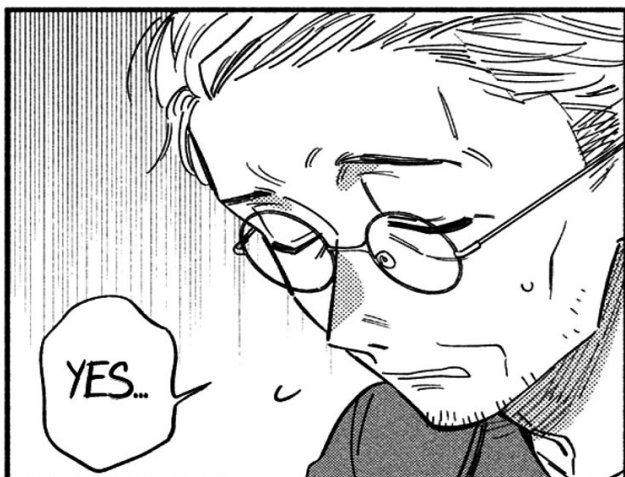
YES,
IT IS!

IS
THE SIZE
TO YOUR
LIKING?











HUH?
YOU'RE GO-
ING HOME
ALREADY!?



WELL
THEN,
PLEASE
EXCUSE
ME...




GRILL-
ING...?

LET'S
DO SOME
GRILLING
TOGETHER!



KENTA-
SAN...



SINCE YOU'RE
ALREADY HERE,
WHY DON'T YOU
COME LOOK AT
THE HOUSE?

BUT...

ACTUALLY,
YOU COULD
STAY THE
NIGHT!



WELL... AS
YOU WISH,
KENTA-SAN.

YAY!

...



...



I RECOM-
MEND YOU MIX
IT WITH SODA
WATER.

YOU—

NO, IT'S
SHOCHU!

獺祭の
酒粕から生まれた
DASSAI
獺祭
焼酎

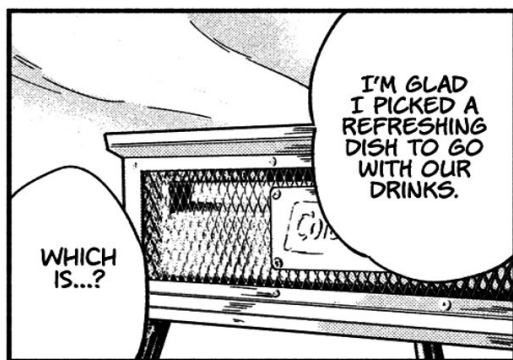
NOW, NOW,
FATHER!
PLEASE,
JOIN US!

UGH!
DAAAD!

STOP
CRYING!

COME
ON!

YOU
SHOULD...
ENJOY IT
TOGETHER!...





ADD
SOME PLUM
PASTE...

AND
FINELY
CHOPPED
SHISO, AS
WELL...



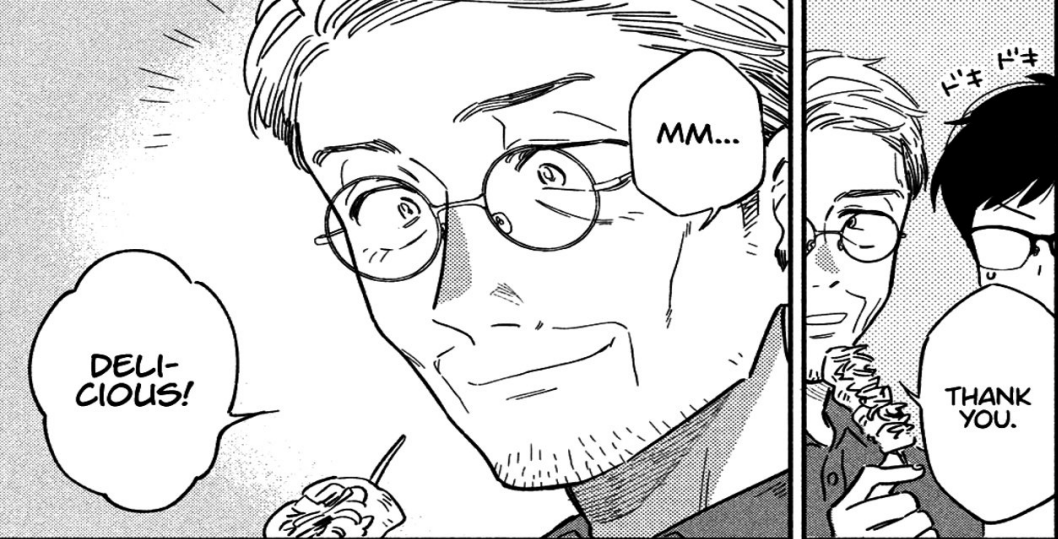
WE'LL
SKEWER
THEM...

HEAT
THEM
THROUGH-
OUT...



CHICKEN
BREAST!



AND WE
HAVE CHICKEN
SKEWERS WITH
PLUM AND
SHISO!





 **how to grill**  **love**

Next time: Morning BBQ with the three of us!



A RARE MARRIAGE

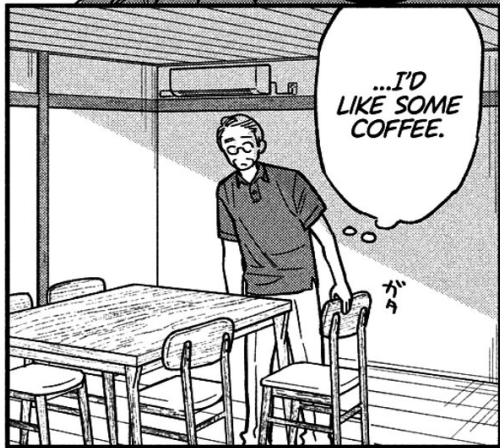
how to grill our love



LOOKS LIKE
THEY'RE STILL
ASLEEP.

Chapter 19

Hot Sandwiches
With Convenience
Store Foods





SORRY,
I WAS AT THE CON-
VENIENCE
STORE.
WOULD
YOU LIKE
SOMETHING
TO DRINK?
MAYBE
TEA?

I'LL
MAKE IT
FOR YOU!



AH! GOOD
MORNING,
SIR!



NO,
ALLOW
ME.



ADD
THE GROUND
COFFEE, AND
MAKE SURE IT
LIES FLAT.

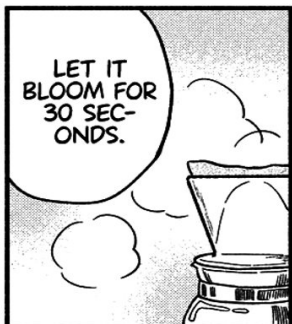


FIRST, WE
MUST HEAT
THE CUPS
AND THE
BOILER.



WE SHALL
FOLD THE
FILTER AT
THE RIBBED
EDGE...
AND
PLACE
IT IN THE
DRIPPER.

LET IT
BLOOM FOR
30 SEC-
ONDS.



ADD
A SMALL
AMOUNT OF
HOT WATER,
AND SHAKE THE
DRIPPER TO
MIX IT WITH
THE COF-
FEE.

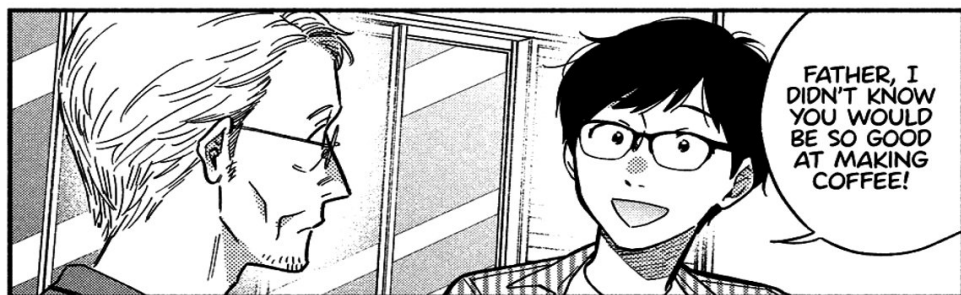


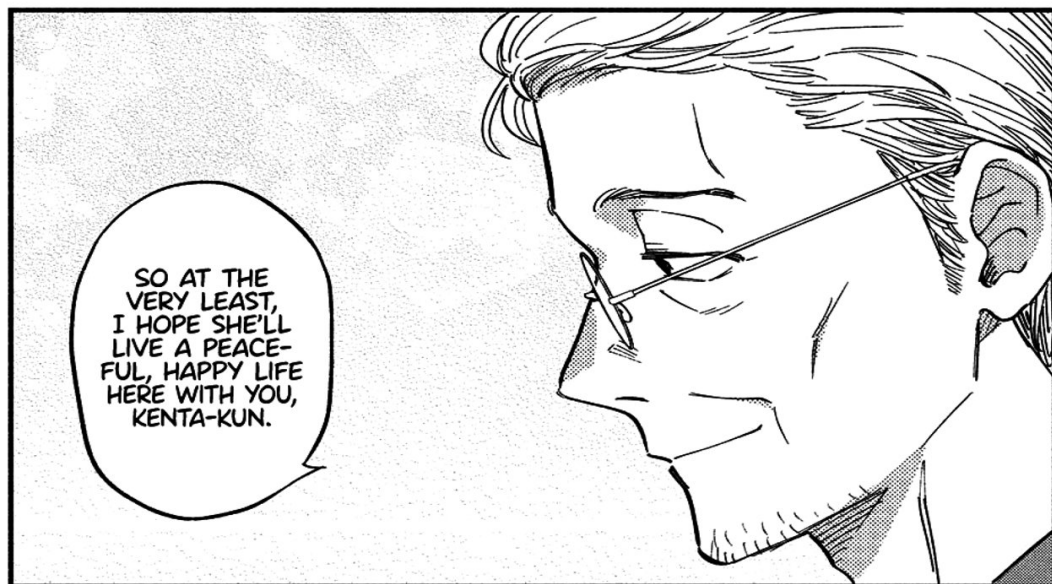
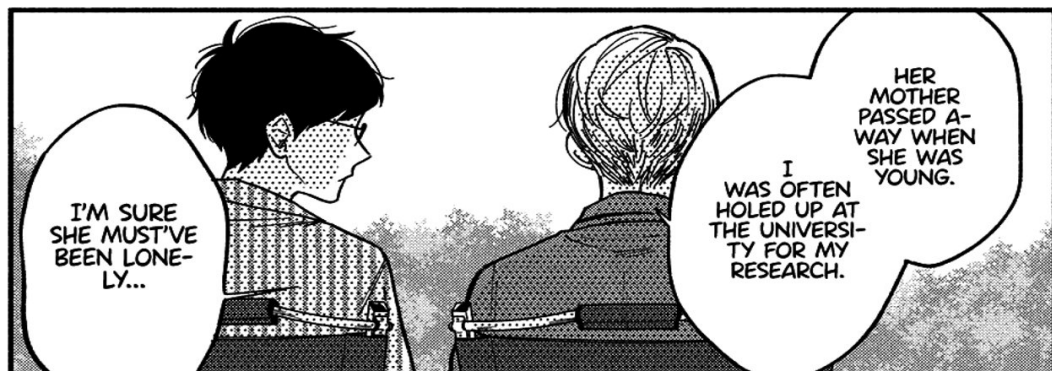
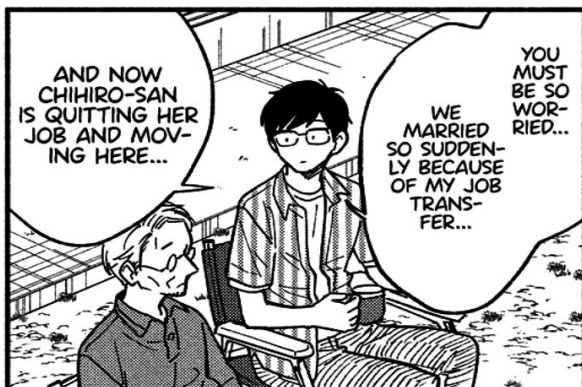
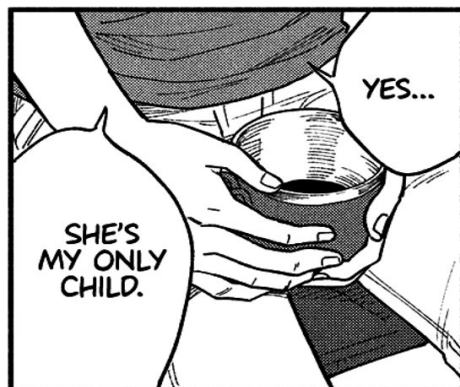
IN THE CENTER,
POUR THE WATER AS
IF DRAWING A SMALL
SPIRAL. REPEAT THIS
THREE TIMES, DIVID-
ING THE WATER IN
EQUAL PARTS.
IT IS IM-
PERATIVE
NOT TO
WET THE
FILTER.



ENJOY.













I'M
MAKING HOT
SANDWICHES
WITH CONVE-
NIENCE STORE
FOODS!



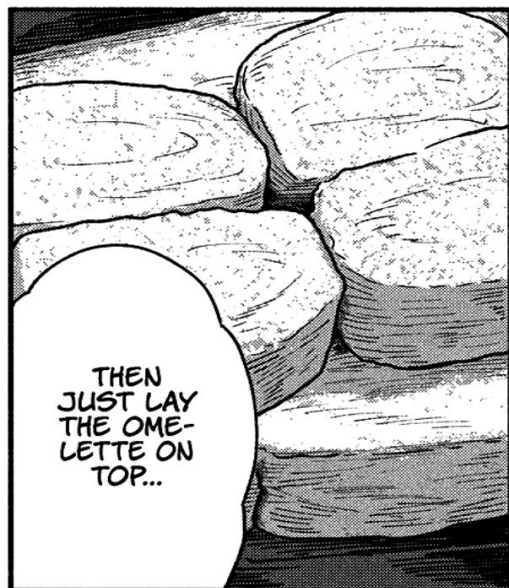
SPREAD
SOME MAYON-
NAISE ON THE
BREAD...

AND
ADD SLICED
CHEESE AND
BURDOCK.

AND
JAPANESE
OMELETTE!?


BUR-
DOCK ON
BREAD...?



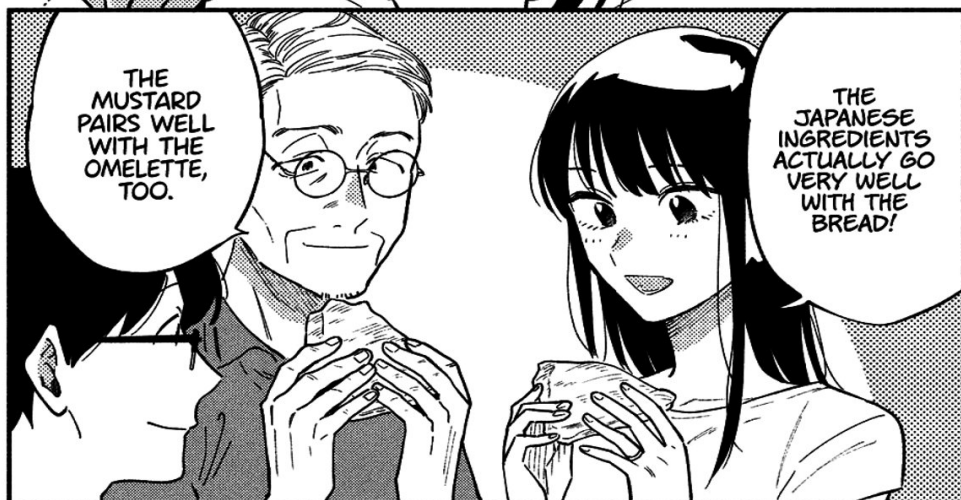


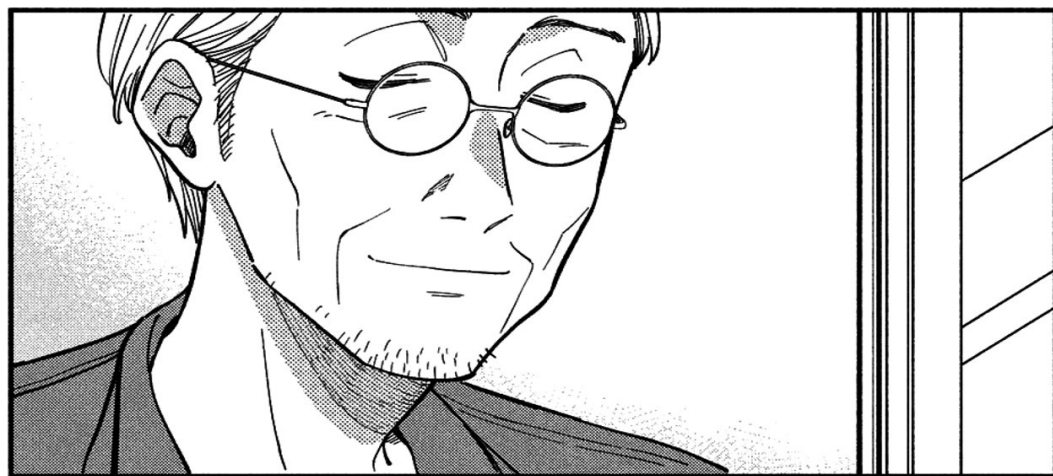
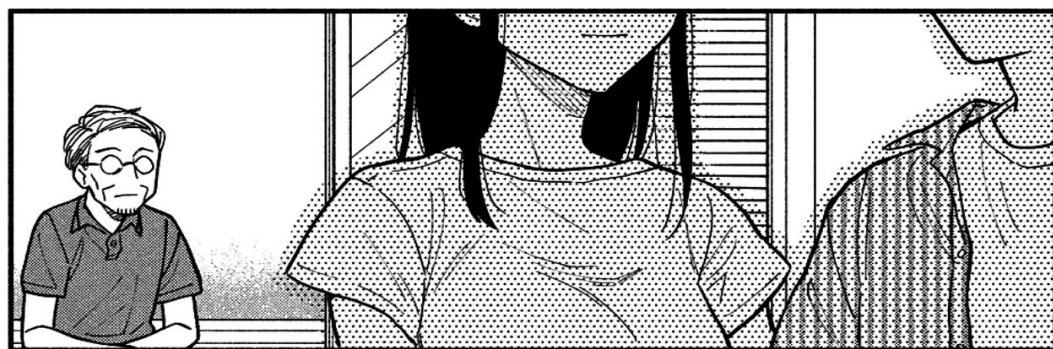
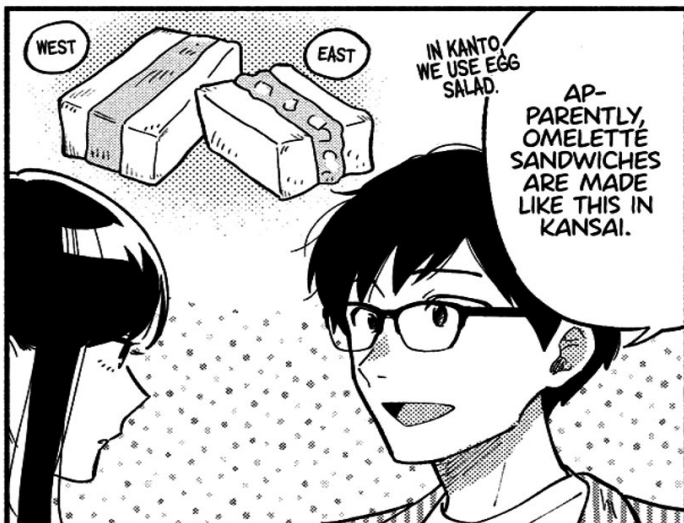


**ALL DONE!
BURDOCK
AND OMELETTE
SANDWICHES!**



**WOW! THE
CRUSTS ARE
SO CRISPY!
THEY LOOK
GREAT!
LET'S
EAT!**





HAVE
SOME OF THE
BURDOCK,
TOO!

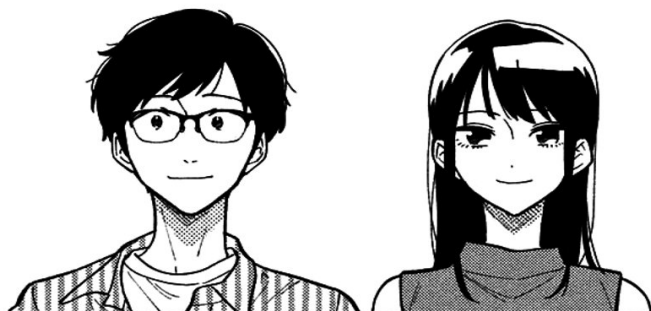
FATHER!

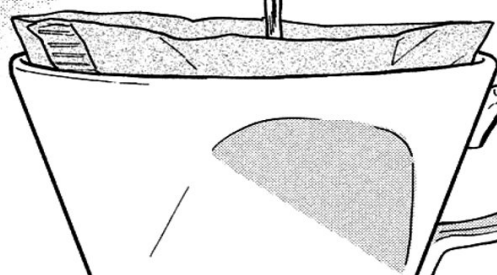
TO THINK I'D
WAKE UP ONE DAY
AND FIND MYSELF
HAVING BREAKFAST
WITH CHIHIRO AND
HER HUSBAND...

COULD
YOU MAKE
ME SOME
COFFEE,
TOO?

DAD.

...OF
COURSE.





ONCE THE
MIX HAS
BLOOMED...

POUR THE
WATER IN
THREE EQUAL
PARTS...

BUT HE
MAKES THE
BEST COFFEE
IN OUR FAM-
ILY.

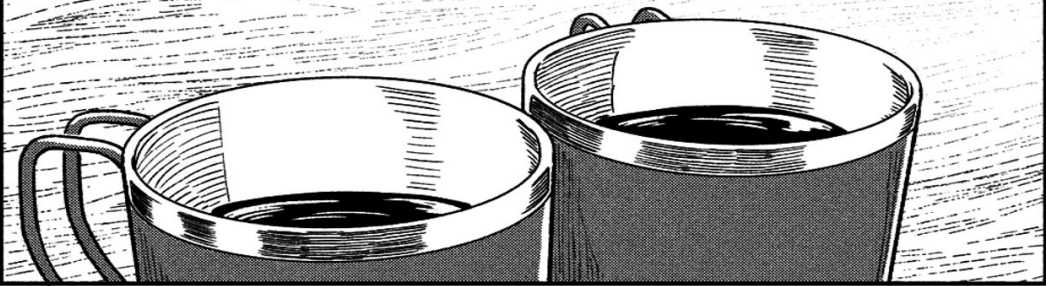
DAD...

HE'S
HOPELESS
AT COOKING
AND HOUSE-
KEEPING,
LIKE ME...



I
SEE...

HE MADE IT
EVERY SINGLE
MORNING, EVEN
WHEN MY MOM
WAS STILL
AROUND.



KENTA-
SAN...



NO! IT'S
NOT THE
SAME—

SAVE
IT.



A RARE MARRIAGE

YOU'RE
TREATING
ME THE SAME
WAY, AREN'T
YOU?

EVEN
THOUGH
YOUR SENPAI
HURT YOU
SO BADLY...



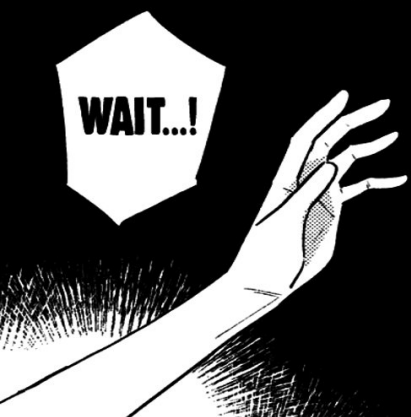
Chapter 20

Romance in the
Home Theater



   how to grill  our love

WAIT...!



CHIHIRO-
SAN...

GOOD-
BYE.





AND
I'M SURE
SHE FEELS
THE SAME
WAY...



IT'S NOT
LIKE I DON'T
WANT TO SHARE
THAT KIND OF
CLOSENESS WITH
CHIIHIRO-SAN...



REALLY
WANT TO!

I
REALLY...

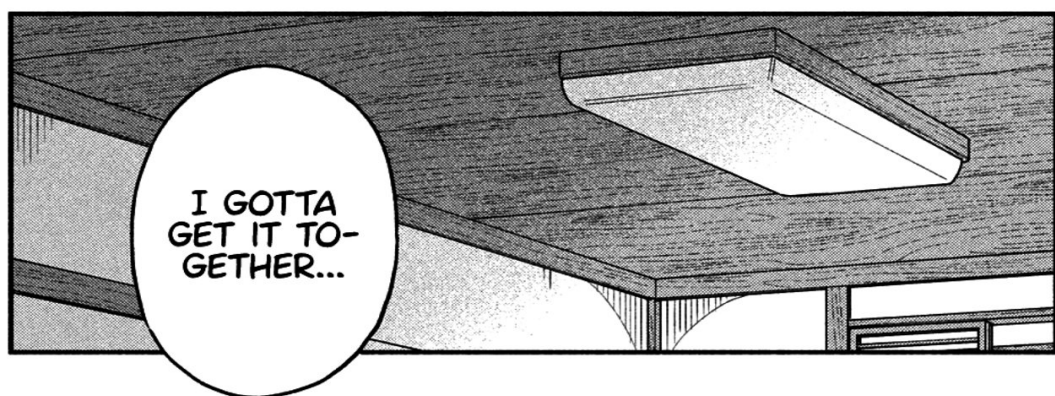


I MIGHT
HAVE HURT
HER FEEL-
INGS...

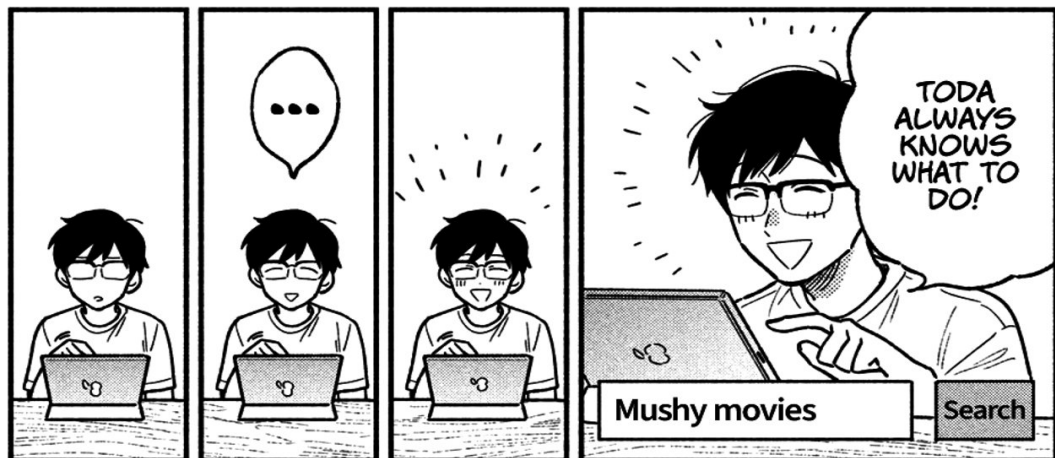
IT'S NOT AS
BAD AS IN MY
DREAM JUST
NOW, BUT...

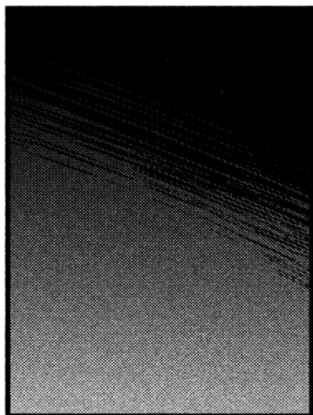


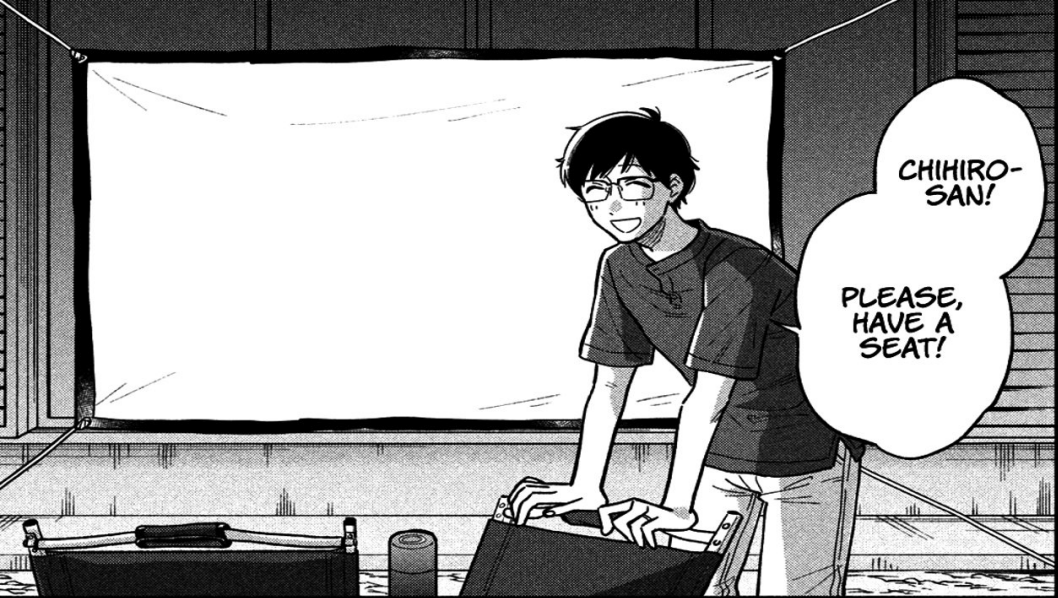
I GOTTA
GET IT TO-
GETHER...











CHIIHIRO-SAN!

PLEASE, HAVE A SEAT!



AND THAT'S NOT ALL!

WOW!

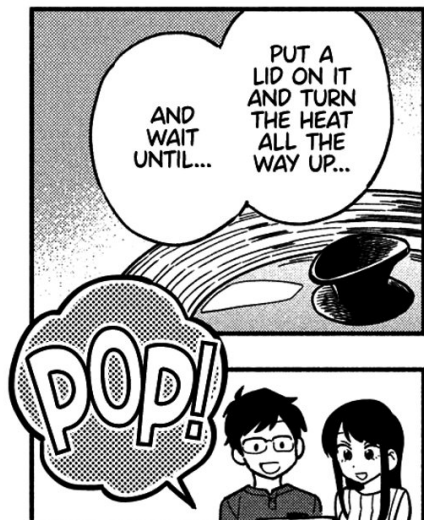
A PROJ-ECTOR!

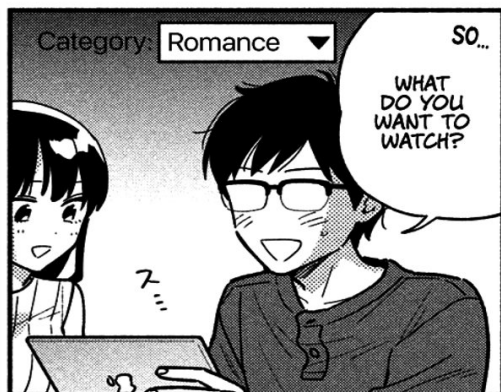


POP-CORN!

THAT'S...!

YOU CAN'T WATCH A MOVIE WITH-OUT...







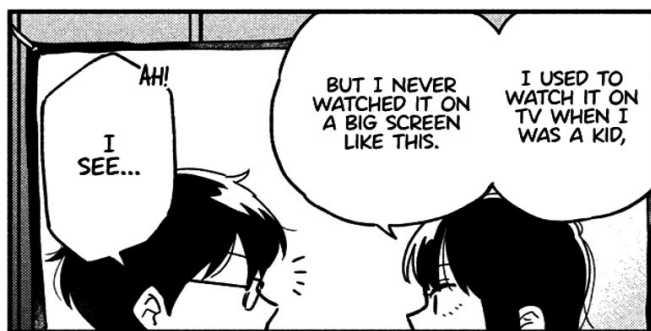
LET'S WATCH THIS ONE!

"BACK TO THE FUTURE"!



THE MOVIES SHE'S LOOKING AT NOW ARE ALL KIND OF...

WILL THAT BE ROMANTIC ENOUGH...?



AH!

I SEE...

BUT I NEVER WATCHED IT ON A BIG SCREEN LIKE THIS.

I USED TO WATCH IT ON TV WHEN I WAS A KID,



OH.

UH...

THAT SOUNDS NICE!?

NOT WHAT I EXPECTED.

I KNOW, RIGHT!?

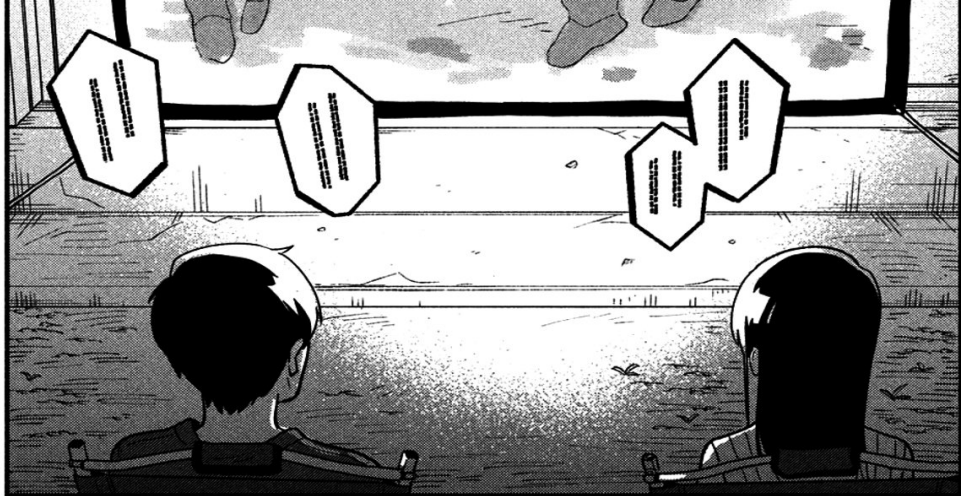


YAY!

I'LL GO GET IT!

ALRIGHT! LET'S HAVE SOME COLA, TOO!

I DON'T KNOW IF THIS QUALIFIES AS A MUSHY MOVIE, BUT I'M PRETTY SURE THEY KISS IN THIS ONE...!

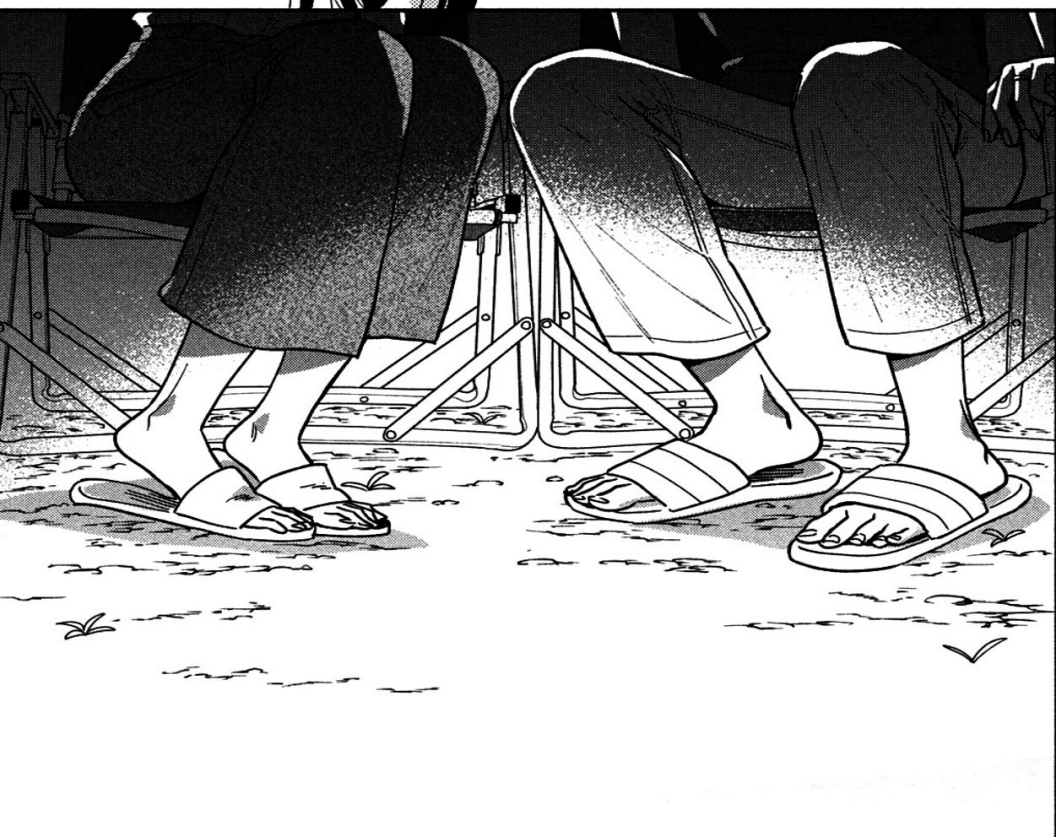




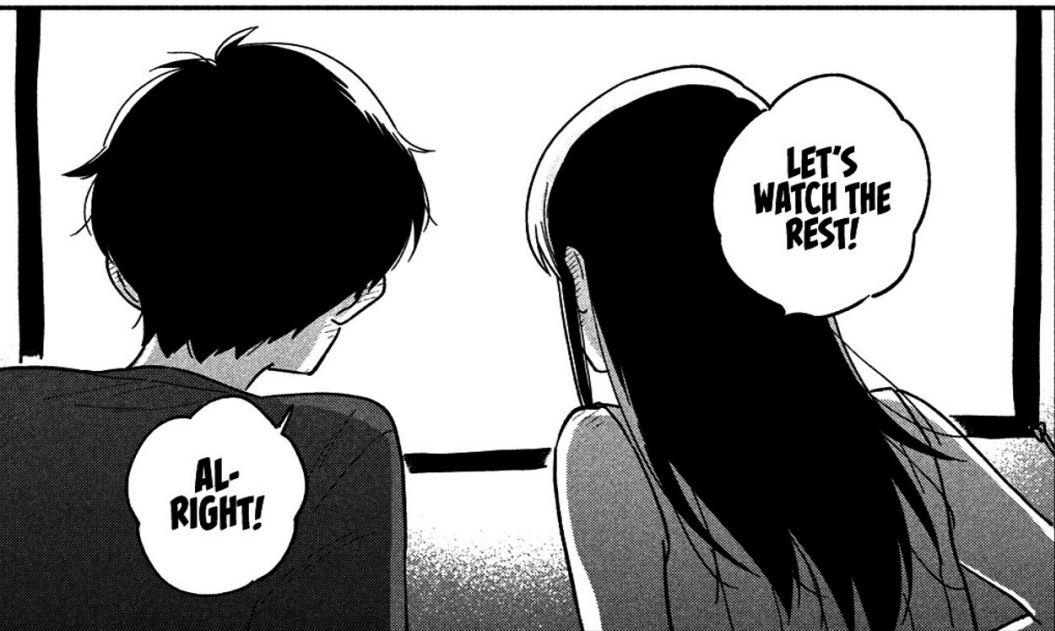
GO
AHEAD...



A—
AL-
RIGHT.









CHIIHIRO-SAN... I'M SORRY.



YOU'RE NOT GETTING AWAY FROM ME.

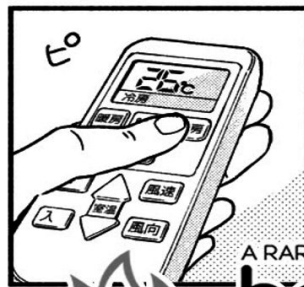
AND SO,
THEIR FIRST
KISS HAD THE
TASTE OF POP-
CORN.



A RARE MARRIAGE

how to grill our love

Next time: We're taking a little break! We'll be back on March 25th!



A RARE MARRIAGE

how to grill our love



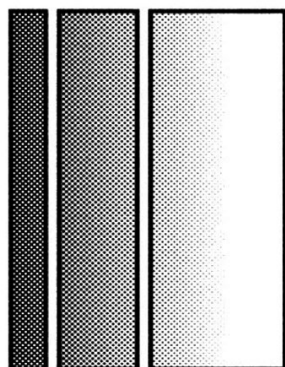
Chapter 21
The Ultimate
Day Off and Rolled
Sausages

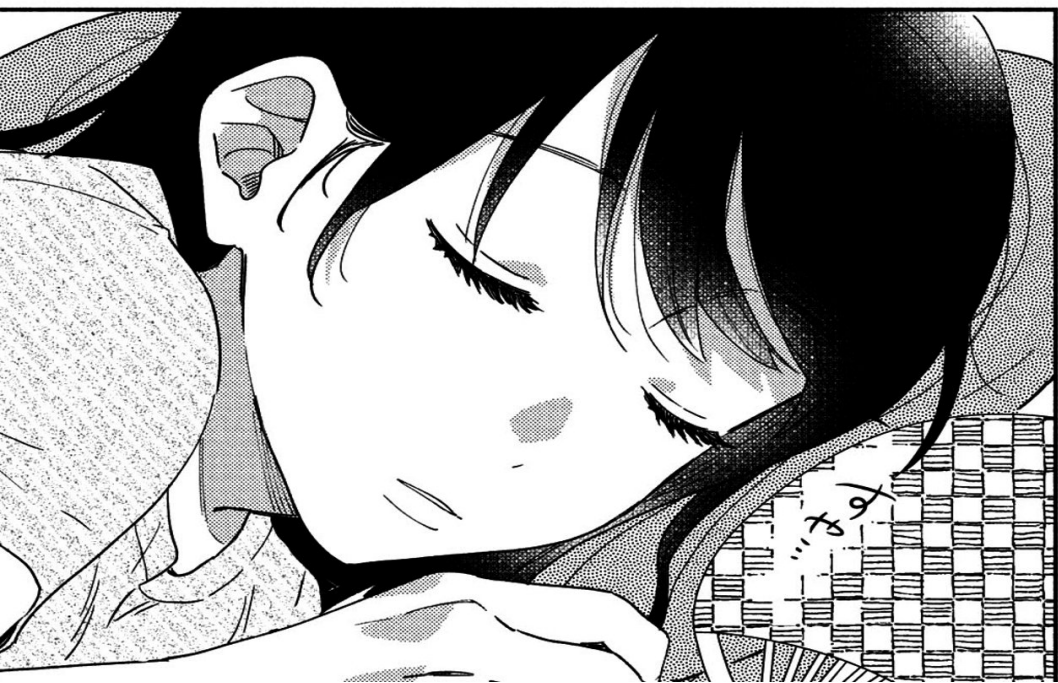














**ISN'T THIS
THE ULTIMATE
DAY OFF...?**



**PULLING
WEEDS WITH
MY ADORABLE
WIFE...**

**DRINKING
BARLEY
TEA...**

**TAKING
A NAP...**

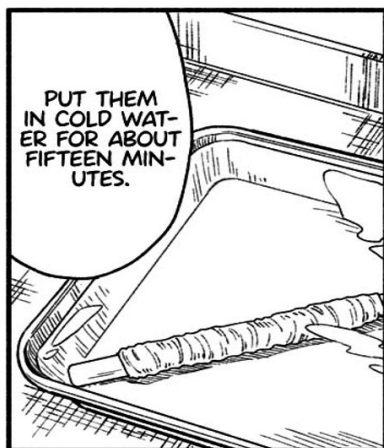


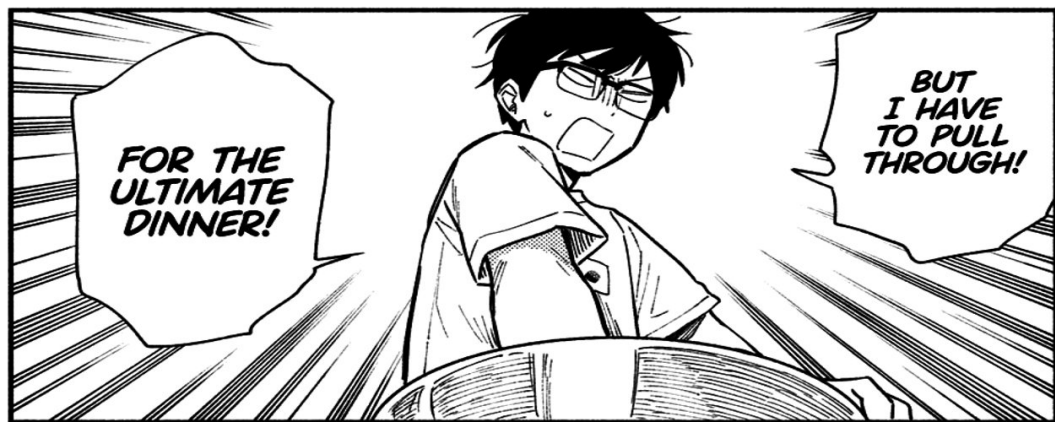
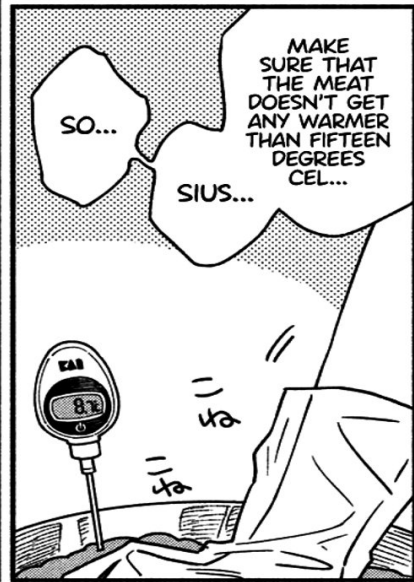
**...AL-
RIGHT!**

**FOR THIS
ULTIMATE
DAY OFF...**

**I'M GOING
TO COOK THE
ULTIMATE DISH
THAT IS THE ULTI-
MATE MATCH
FOR BEER!**

EL STAMINA GIGANTE



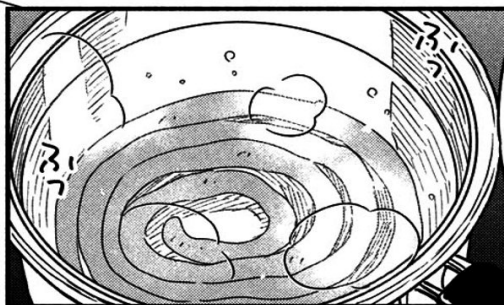




MY
HANDS ARE
GOING TO BE
SORE...



BOIL THE
SAUSAGE
FOR ABOUT
20 MINUTES
IN HOT WATER
BETWEEN 70
AND 75 °C.



ARE YOU
MAKING SAU-
SAGES?

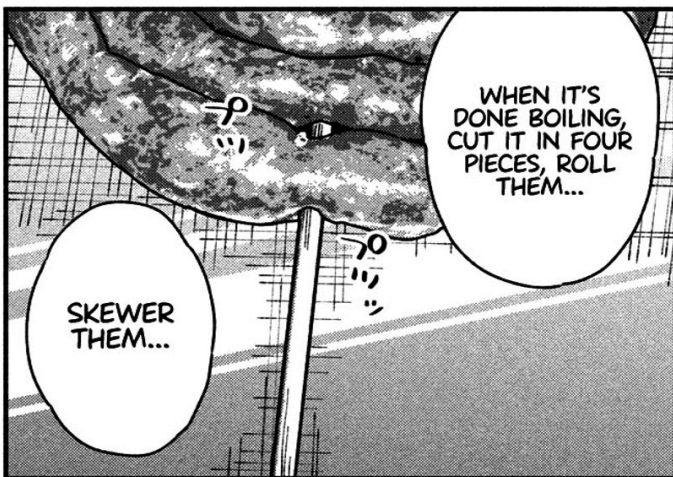
IT'S
PRETTY
LONG FOR
A SAU-
SAGE...



GOOD
MORNING!

SOME-
THING
SMELLS
GOOD...









**WAS THE
ULTIMATE
DAY OFF!**

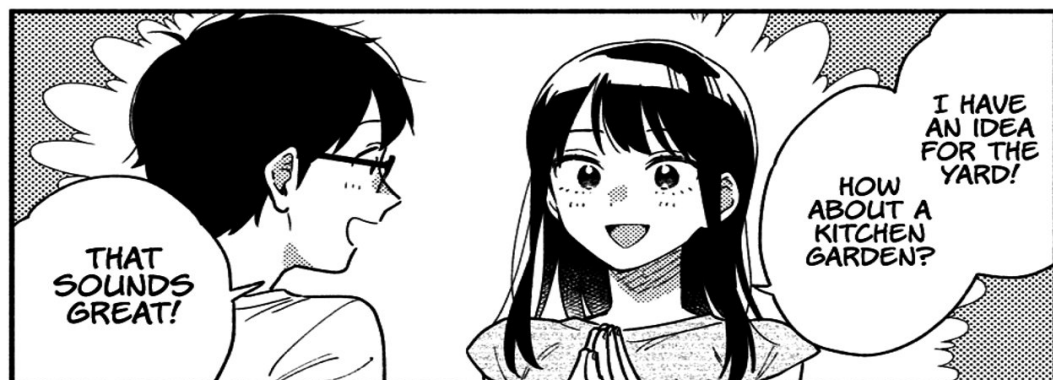


**YEAH, GO
AHEAD!**

**I'M GOING
TO HAVE
ANOTHER
ONE!**



**YEAH, IT
WAS!**



A RARE MARRIAGE

how to grill our love

Next time: Summer curry for our first cover! Then, Chihiro-san faces her trauma!

読むと元気になる! 『鬼灯の冷徹』江口夏実の新連載『出禁のモグラ』
 メインビジュアル公開&『サ道』新シリーズの情報アリ!

焼
い
て
る
ふ
た
り

ハナツカシオリ

HOW TO
GRILL
OUR LOVE

肉×ビール!

お・う・ち・贅・沢・の
は・じ・め・か・た・!

18



『イチケイのカラス』
フジテレビ月9枠にて
4月5日よりドラマ放送開始!

著者による
撮影現場潜入
ルポ漫画も!



新連載第2話
日本の伝統芸能:能はどう作られたのか
ワールドイズ ダンシング

惑わない星 望郷太郎 上京生活録 イチジョウ



フランスの
哲学者が
なぜかバグに?!

巻頭カラー付き新連載!
漫画 さのさくら 原作 大間九郎
JKさんちの
サルトルさん

LET'S
SEE...

WELL,
WHEN IT'S
SO HOT
EVERY
DAY...

WHAT
SHOULD WE
HAVE FOR
DINNER TO-
MORROW?

CURRY!?

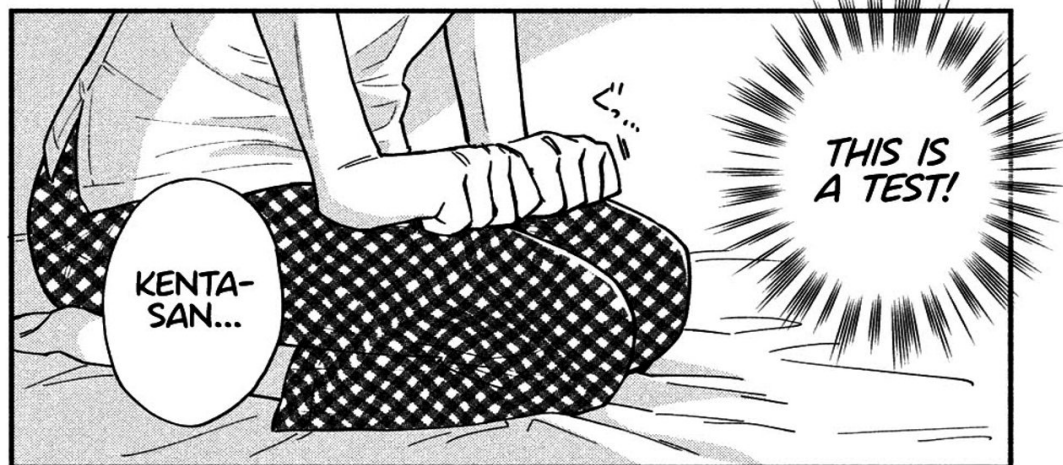
IT REALLY
MAKES YOU
 CRAVE CURRY,
 DOESN'T IT?

Chapter 22

Revenge of the
Midsummer Curry

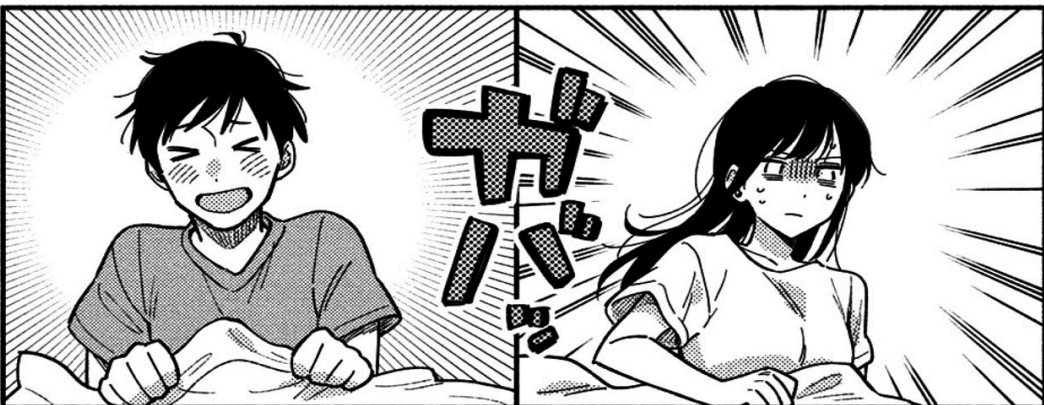
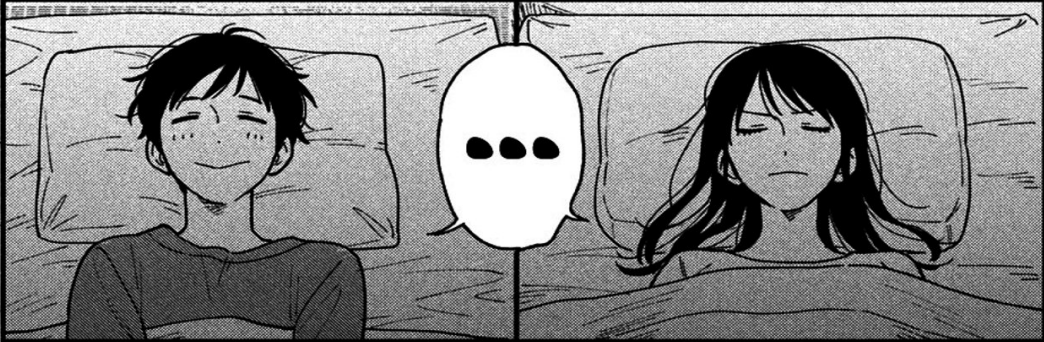
A RARE MARRIAGE

 **how to grill**  **our love**









I ONLY
HAVE CHICKEN
BREAST...

I GUESS
THAT'LL DO.




AND SEASON WITH SALT AND PEPPER.

CUT IT INTO LARGE, BITE-SIZED PIECES...



MAKE SOME HOLES IN THE CHICKEN WITH A FORK,

AND POUND IT WITH THE BACK OF A KNIFE.




KETCHUP, CURRY POWDER, YOGURT, AND OLIVE OIL...

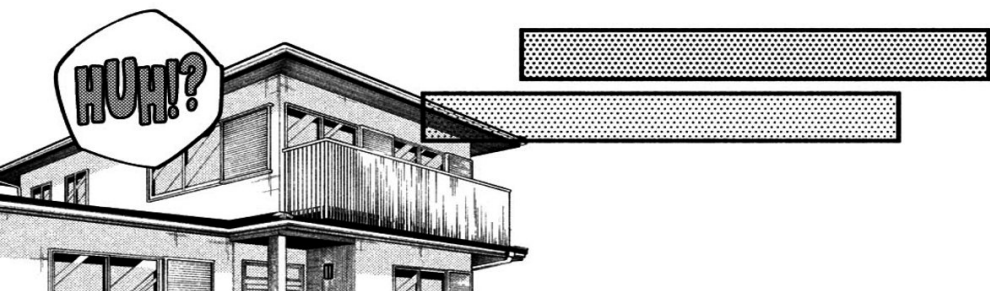
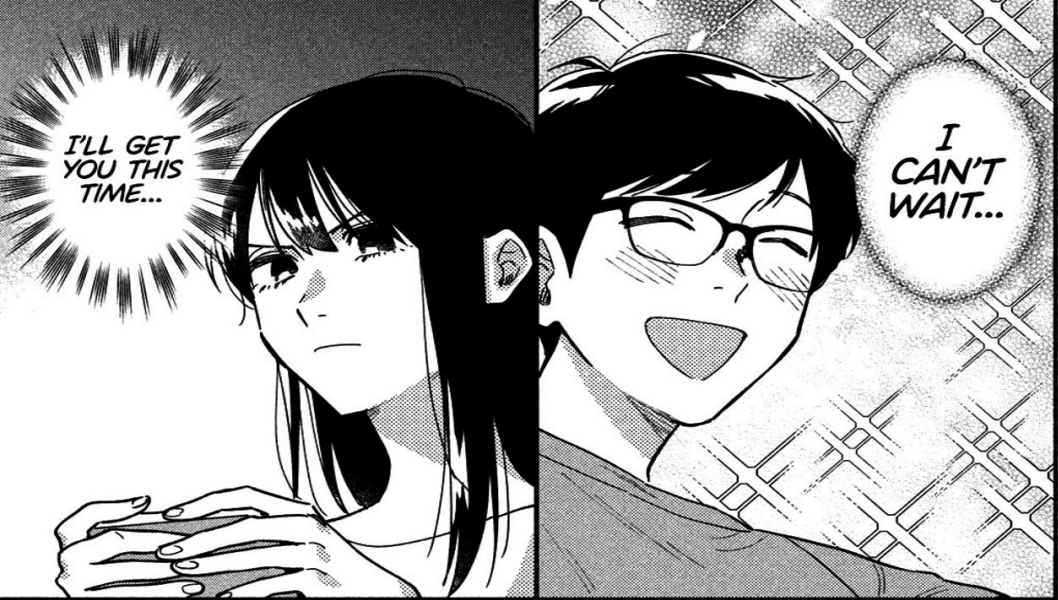
MIX SOME MINCED GARLIC, GINGER...



LET IT SIT IN THE FREEZER, AND OUR PREP WORK IS DONE!



PUT IT ALL IN A BAG, AND MASSAGE THE SPICES INTO THE MEAT.







NEXT,
ADD SOME
MINCED
MEAT.

GRILL IT
UNTIL IT
CHANGES
COLOR.



GRILL THE
VEGETABLES
IN A PAN WITH
MINCED GARLIC
AND GINGER.



WORCES-
TER SAUCE,
AND STOCK
POWDER.

MIX SOME
CURRY POW-
DER, KETCHUP,
WATER...



WHEN
THE WATER
HAS EVAP-
ORATED...

PUT
IT OVER
SOME RICE,
AND...



ADD IT
TO THE
PAN.

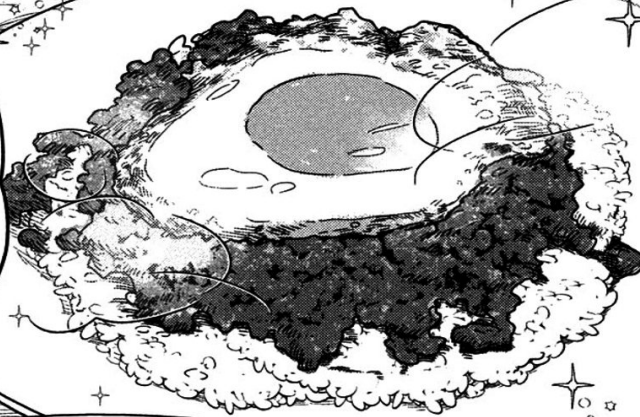
OH!

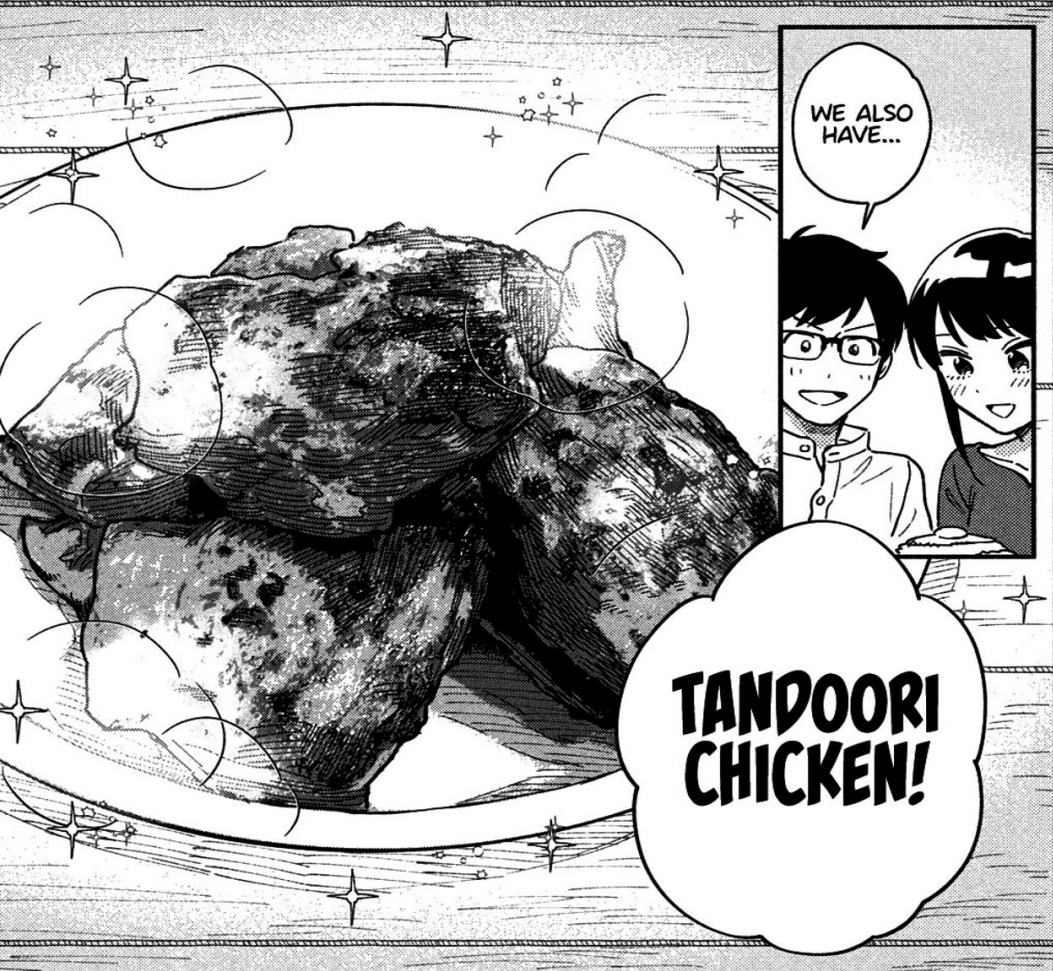
LET'S
ADD THIS,
AS WELL!

IT'S
DONE—

WAIT A
SECOND!

EGGS
SUNNY SIDE
UP AND DRY
CURRY OVER
RICE!





GAH!

ほく

カ
チ

**LET'S
EAT!**


**HOLY
SMOKES!**

**IT'S
INCRED-
IBLE!**


フム

**AMAZING!
IT TASTES
WONDERFUL,
CHIHRO-
SAN!**






IF YOU
PREP EVERYTHING
DURING THE WEEK-
END, COOKING WILL
BE MUCH EASIER
DURING THE WEEK,
SO I REALLY REC-
COMMEND IT!



BUT
WHEN YOU
MARINATE SOME-
THING AND PUT IT
IN THE FREEZER,
NOT ONLY WILL
IT BE EASY TO
COOK, IT WILL
ALSO KEEP
LONGER.

WHEN COOKING
OUTDOORS IN THE
SUMMER, INGREDI-
ENTS TEND TO GO
BAD SOONER, SO
I WAS A LITTLE
WORRIED...



ding!



13



I WONDER
IF I COULD
DO IT.

OF
COURSE
YOU CAN!



BY MY-
SELF!?

HUH?

I
SENT YOU
THE RECIPE,
SO PLEASE
TRY MAKING
IT SOME-
TIME!





A RARE MARRIAGE

how to grill our love

Next time: When your wife is with you during the week, there's only one thing to do!



Chapter 23

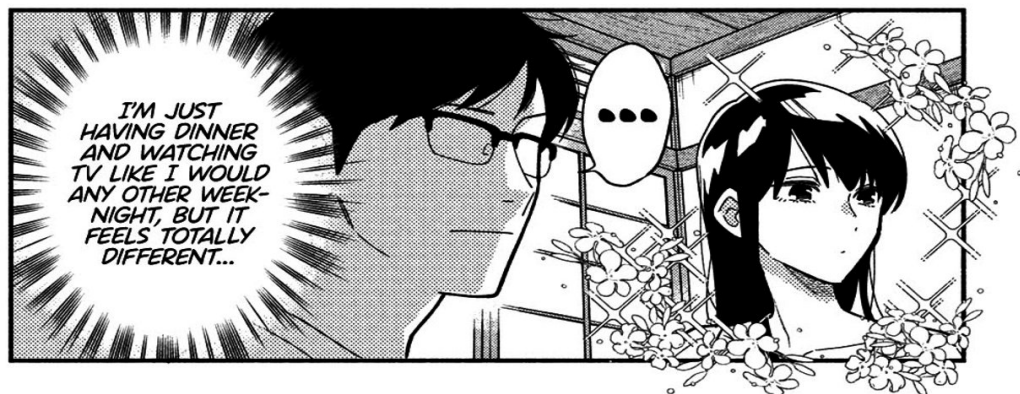
Unagi Lunch Box
Topped with Love

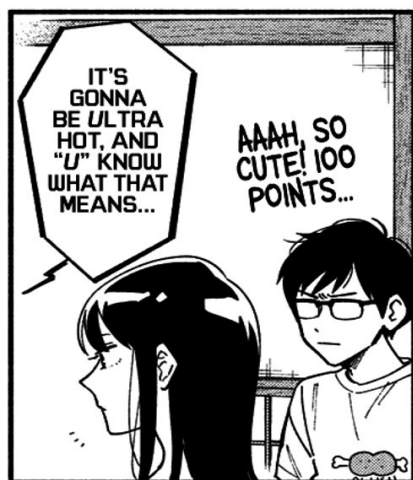
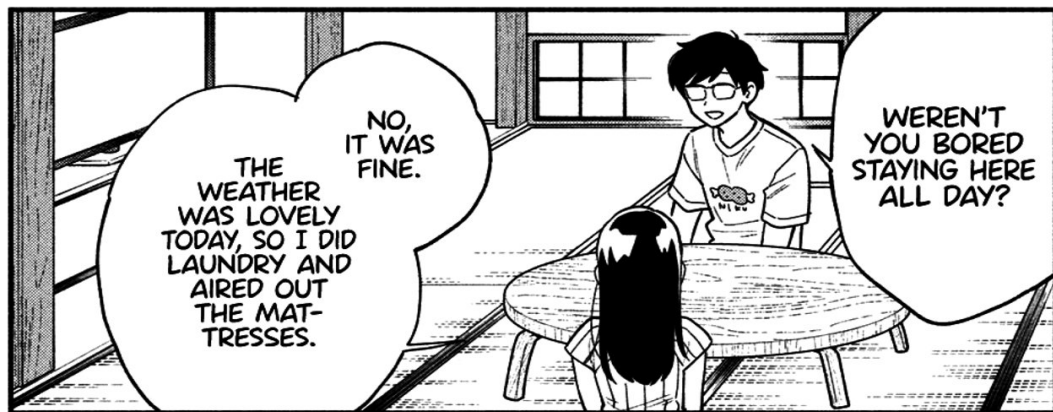


WELCOME
HOME!



how
to grill
our
love







THE
NEXT
MORN-
ING...

SEE
YOU IN
A BIT.

SEE
YOU!



ALRIGHT,
LET'S GET
COOKING!

YAY!
YAY!
WHOO!!



WE'RE
TRADING
LUNCH BOXES!
I'VE ALWAYS
WANTED TO
DO THIS!





UNAGI!

AND TO
GET THINGS
REALLY FIRED
UP, I GOT
SOME...

脂がのってます!!

AL-
RIGHT.

FIRST,
WE'LL
BOIL SOME
WATER...

I CAN'T
WAIT FOR
CHIHITO-SAN
TO TRY FRESH-
CAUGHT UNAGI
FROM HERE IN
HAMAMATSU...

PUT THE
UNAGI IN A
SHALLOW
TRAY,

AND
RINSE
IT WITH
THE HOT
WATER.



BRUSH
THE GRILL
WITH SOME
OIL...



TAKE IT OUT
OF THE TRAY
IMMEDIATELY,
AND PAT IT DRY
WITH A PAPER
TOWEL.

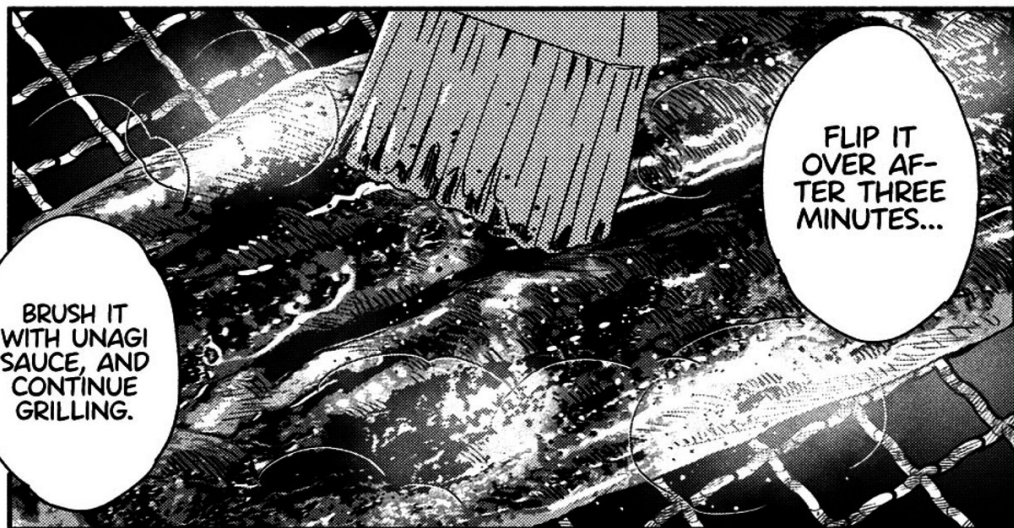
IT
WILL TASTE
COMPLETELY
DIFFERENT
IF YOU SKIP
THIS STEP.



AND
GRILL IT
SKIN-SIDE
UP.



SPLASH
SOME SAKE
ONTO THE
UNAGI...



BRUSH IT
WITH UNAGI
SAUCE, AND
CONTINUE
GRILLING.

FLIP IT
OVER AF-
TER THREE
MINUTES...

ALRIGHT,
THEN!

TIME
TO MAKE
THE SIDE
DISHES!

SO NEXT
TIME, I WANT
TO GO OUT AND
HAVE SOME TO-
GETHER...

I WON'T
BE ABLE TO
WATCH CHIIHIRO-
SAN EAT THIS
UNAGI...

SHE'D LOOK
ADORABLE...

IT LOOKS
AMAZING...

うん

PUT
SOME
HEART
IN IT??

SHOULD
I...

PUT
THE UNAGI
OVER THE
RICE,

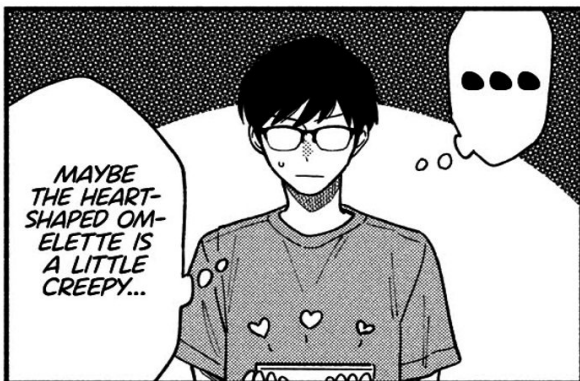
AND
ARRANGE
THE OTHER
DISHES.

FLIP
ONE HALF
OVER...

LET THE
INSIDES FACE
EACH OTHER,
AND...

CUT ONE SLICE
DIAGONALLY...

CUT AN
OMELETTE
IN FOUR
PARTS...





I TRIED
MY VERY
BEST.

THANK
YOU!



HERE'S
YOUR
LUNCH.



ALL
SET!



PLEASE
TEMPER
YOUR
EXPECTA-
TIONS...

URK...

I CAN'T
WAIT...

THE LUNCH
CHIHIRO-SAN
MADE FOR
ME...



OH...

ALRIGHT,
I'M OFF!



DON'T
SAY
THAT!

I'M
SURE
YOURS IS
WAY BET-
TER.





...
HAVE
A NICE
DAY.

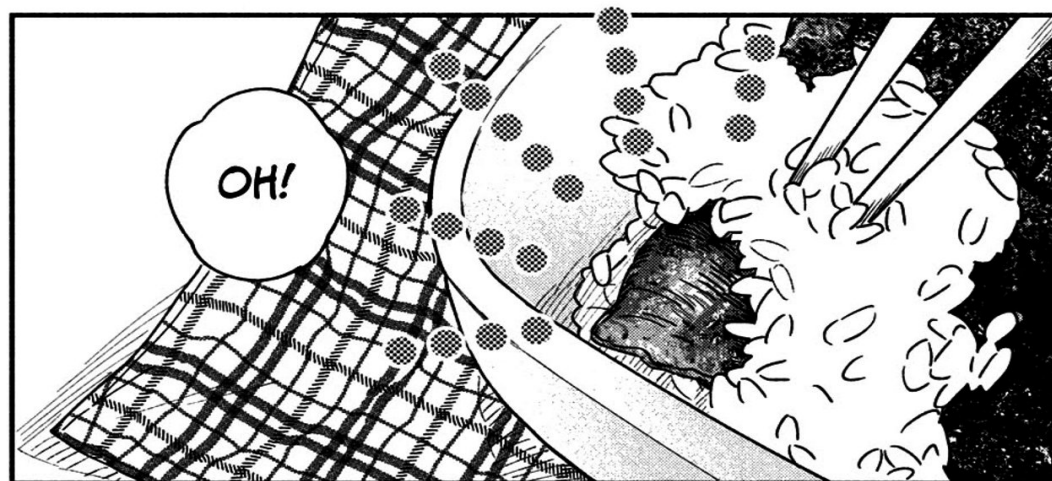
PLEASE
GET TO
WORK.

SUDDENLY,
I DON'T WANT
TO GO TO WORK
ANYMORE...

HM...









COULD IT
BE KENTA-SAN
WAS THINKING
THE SAME
THING?

I GOT
ALL FIRED
UP AND MADE
UNAGI FOR
HIM, BUT...

IT'S
WONDER-
FUL!

A RARE MARRIAGE
how to grill our love

Next time: BBQ by the riverside! Kenta indulges in carnal pleasures...

What kind of town is Hamamatsu?

FACTS

It's one of Japan's 20 designated cities, which must by law be subdivided into wards. Located in the western Shizuoka Prefecture, it's home to about 800,000 people.

Hamanako

A lake that's connected to the Pacific Ocean by the Enshu Sea. Famous for the red torii gates on Benten Island.

Manufacturing

Large, world-renowned companies producing instruments, motor vehicles, and photo-electronics are based here. The first Kei cars and domestic motorcycles originated from Hamamatsu.

Hamamatsu Festival

Celebrated annually during Golden Week. A festival in honor of the first-born. There's a kite-flying contest during the day and a parade with festival floats at night.

Hamamatsu Castle

A castle constructed by Ieyasu Tokugawa, also known as "Shusse-jou". The unification of Japan started here!

Tangerines

Local produce grown in the abundant sunshine and moderate climate. "Mikkabi" tangerines are the most well-known.

Unagi

Hamamatsu's indisputable pride and joy, a local delicacy. It varies depending on your location, so be sure to try both the Eastern and the Western style.

Hamamatsu Gyoza

The household staple that survived through the ages and is number 1 in sales nationwide!

(Restaurants and frozen goods in 2020)

Whitebait

Maisaka Harbor is one of the main suppliers of whitebait in Japan!

The Story So Far...

To resolve her long-distance relationship between Hamamatsu and Tokyo and the fact that she can only see her husband on weekends, Chihiro-san has put in her notice at her job and is preparing to become a freelancer.

It's not much longer until the much-anticipated daily life of Chihiro and Kenta begins, but before that, let's take a closer look at the place where they'll settle down: Hamamatsu!





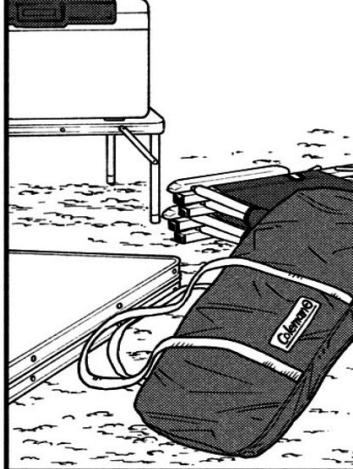
how
to grill
our
love

THE
WATER
IS SO
CLEAR!

LET'S
GRILL BY
THE RIVER-
SIDE TO-
DAY!

Chapter 24
It's Summer!
Riverside Barbecue,
Part 1







YOU'D THINK THAT AFTER TEN DAYS, EVEN A COUPLE LIKE US...



COULDN'T I HAVE TALKED ABOUT IT THE DAY I MADE THE UNAGI LUNCHBOX?

I DIDN'T MAKE IT WITH ANY ULTERIOR MOTIVES!

CHIHIRO-SAN FALLS ASLEEP SUPER FAST.

IT ONLY TAKES THREE SECONDS.

MEMORIES OF THIS WEEK

BEFORE WE FALL ASLEEP, WE TALK ABOUT HER DAD A LOT, SO THE MOOD ISN'T RIGHT...



YOU SHOULD PUT ON SOME SUN-SCREEN.

DON'T FORGET...



NO, WAIT... I STILL HAVE TWO DAYS LEFT!



EEK!

POP!



OF COURSE.



HM, I GUESS YOU'RE RIGHT...

THEN, COULD YOU...?



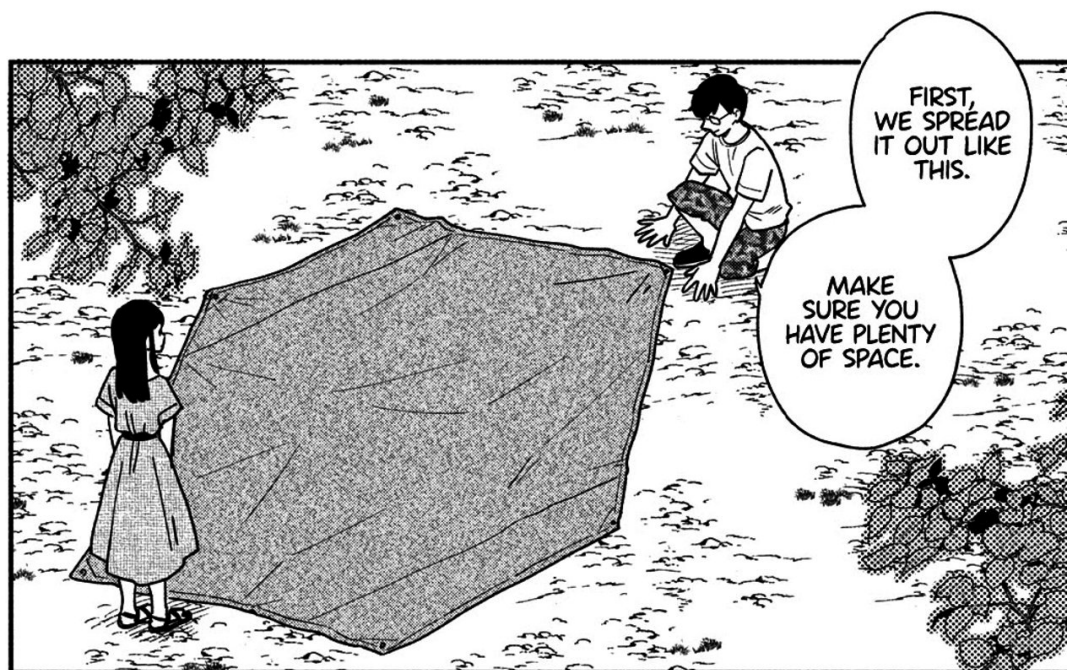
THERE, ALL DONE!

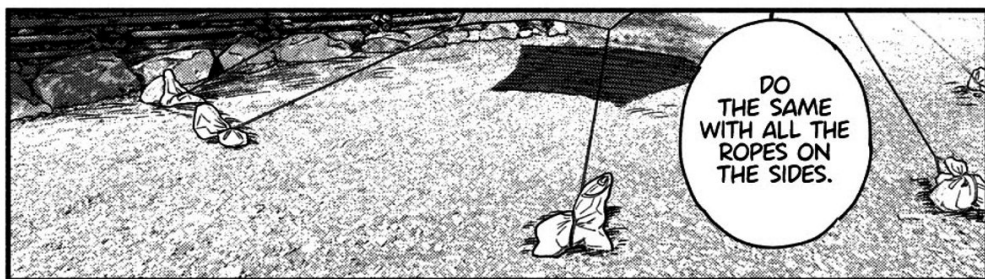
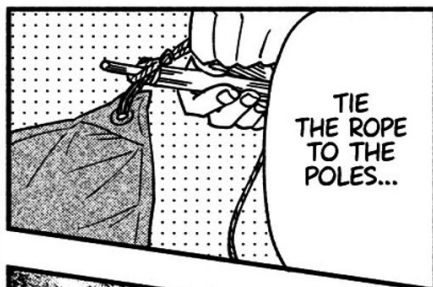
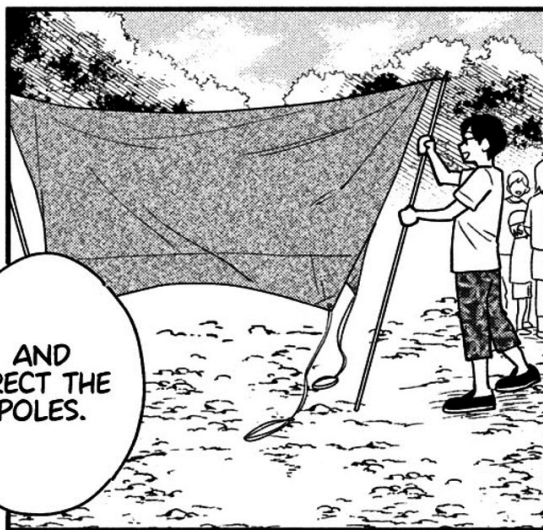
NO, BUT HOW WOULD I...?



I GUESS A LITTLE PHYSICAL CONTACT IS NORMAL.







ALL FIN-
ISHED!



OH,
THIS?

HM?

DID YOU
GET A NEW
COOLER?

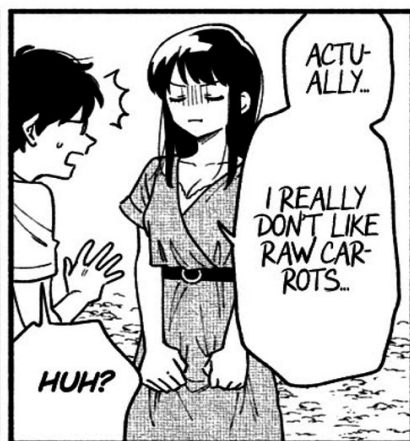


SURE!

I'LL GET THE
FIRE STARTED,
SO PLEASE CUT
THE VEGETABLES,
CHIIRO-SAN!

SHOULD
WE START
COOKING?







HEAT IT
GENTLY SO
THAT THE MILK
DOESN'T SEPARATE...



IN A
SIERRA CUP,
WE'RE GOING
TO MIX MILK,
OLIVE OIL, MINCED
GARLIC, AND
MISO.

LET'S
MAKE THE
SAUCE!



AND
WE HAVE
JAPANESE-
STYLE BAGNA
CAUDA!







OH,
THAT'S
RIGHT...

SOUNDS
LIKE A
PLAN!

WE'LL
HAVE TO
GO HOME
AT SOME
POINT...

WELL, IF I'M
DRINKING, I'D
RATHER WE DO
IT TOGETHER.

LET'S RAISE
A GLASS WHEN
WE GET BACK
HOME.

I DON'T
WANT THIS
TO END...

WE
ONLY
HAVE...

TWO
MORE
DAYS,
HUH...









LOGOS
Non-stick Yakisoba
Sheet
Price: ¥913 (w/tax)

TODAY
WE'LL BE
USING
THIS!

*As priced on the manufacturer's official website



LET'S
CUT IT SO
IT COVERS
THE GRILL.

THEN
FOLD UP
THE EDGES
LIKE SO...



IT'S HEAVY-
DUTY FOIL
FOR USING
OUTDOORS.

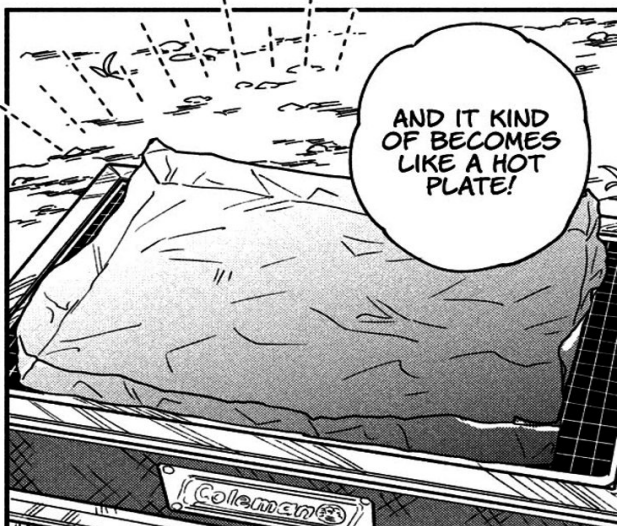
IT'S
STRONG
ENOUGH
TO BE USED
OVER THE
COALS.

ALU-
MINUM
FOIL?



THIS
GRILL
HAS ITS
OWN HOT
PLATE,
BUT...

SINCE
WE ALREADY
BROUGHT
A LOT OF
STUFF
TODAY,
I LEFT
IT AT HOME.



AND IT KIND
OF BECOMES
LIKE A HOT
PLATE!

SO
IT'S NOT
VEGETA-
BLE OIL?

NEXT,
WE'LL ADD
SOME SESA-
ME OIL...

HEAT
THE FOIL
ALL THE WAY
THROUGH.

IF THE HEAT
GETS TOO LOW,
BE SURE TO ADD
SOME EXTRA
COALS.

IT'LL BE
CRUNCHIER
THIS WAY!

NOPE!
IT'S
NOT!

BE-
HOLD!

THIS YAKI-
SOBA IS THE
FRUIT OF MY
LABOR!

SO I READ
ALL ABOUT
IT, AND...

I MADE
SOGGY YAKI-
SOBA ONCE, AND
I COULDN'T FOR-
GIVE MYSELF...

WHEN
THE OIL IS
HOT, WE'RE
GOING TO
GRILL SOME
PORK.
IT'S
BEST TO
USE THIN
SLICES!



**YOU JUST
THOUGHT,
"JUST CAB-
BAGE?"
DIDN'T
YOU!?**

**YES,
JUST CAB-
BAGE!**



**WHEN THE
PORK STARTS
TO BROWN,
ADD SOME
CABBAGE.**



**BUT
THEN
I REAL-
IZED...**

**BEFORE, I
USED TO BUY A
WHOLE BAG OF
PRE-CUT VEGETA-
BLES AND JUST
PUT IT IN.**



**SO EVER
SINCE, I'VE
ONLY USED
PORK AND
CABBAGE AS
INGREDIENTS.**



**SIMPLE
IS BEST!**

...YEAH!

**TO BRING
OUT THE
FRAGRANCE
OF THE
SAUCE...**

**EVERYTHING
FOR THE SAUCE**



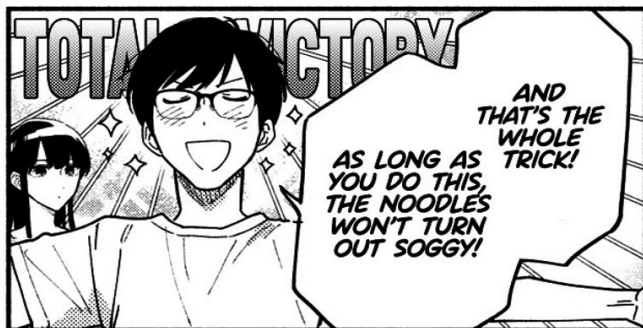
ADD A LITTLE
EXTRA SESAME
OIL, AND THROW
IN THE NOODLES,
WITH A LITTLE
BIT OF WATER.

GRILL IT
UNTIL THE
NOODLES
BROWN A
LITTLE BIT.

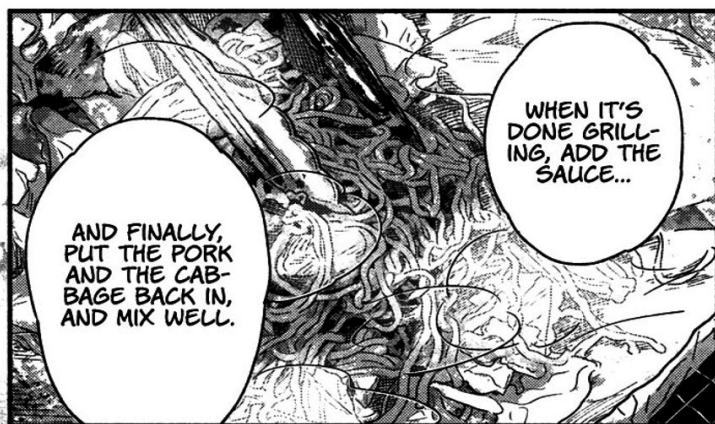


WE'LL TAKE
THE PORK AND
CABBAGE OFF
THE HEAT FOR
NOW.

AND
NOW, HERE
COMES THE
HARDEST
PART!



AND
THAT'S THE
WHOLE
TRICK!
AS LONG AS
YOU DO THIS,
THE NOODLES
WON'T TURN
OUT SOGGY!



AND FINALLY,
PUT THE PORK
AND THE CAB-
BAGE BACK IN,
AND MIX WELL.

WHEN IT'S
DONE GRILL-
ING, ADD THE
SAUCE...







YEAH,
THAT'S
TRUE...



I THOUGHT WE
WERE GOING TO
GO HOME AND
HAVE A BEER?

IT'S HOT
OUT AFTER
ALL...

DO YOU WANT
TO STOP SOME-
WHERE ON THE
WAY BACK?



...



OH,
REALLY?

SHOULDN'T
WE HAVE TAK-
EN A RIGHT
THERE?



HM?



KENTA-
SAN, LET'S
STOP HERE
FOR A BIT.



NO,
IT'S...



ARE YOU
OKAY? ARE
YOU FEELING
ALRIGHT?



IT'S
JUST...



NO,
IT'S OKAY.
I'M FINE,
REALLY.

I'LL GO
BUY SOME
WATER!



...I DON'T
WANT TO
GO HOME.



AS WE
GET CLOSER
TO HOME, I FEEL
LIKE THE DAY YOU
GO BACK TO TOKYO
IS GETTING CLOS-
ER, TOO...









IT'S
JUST THAT
I'M BAD AT
DEALING WITH
WOMEN...

CHIIHIRO-
SAN, YOU
DIDN'T DO
ANYTHING
WRONG.



I WAS JUST
WORRIED THAT
YOU DIDN'T
WANT TO...



NO...
THAT'S
NOT IT...



I'M JUST
SCARED THAT
THE WOMAN I
LOVE IS GOING
TO HATE ME.



BUT...

BECAUSE... JUST
THE-THOUGHT-OF
YOU HATING ME...

A LIT-
TLE...

MORE
THAN THAT,
I JUST WANT
TO HOLD
YOU.



A RARE MARRIAGE
how to grill our love

And on that note, we're taking a break! See you on May 13th!